FOOD from Poland

Review of Exports of Agricultural
Products and Foodstuffs
from Poland No 4(55)

1·83

WINE PRODUCT MADE OF HONEY AND FRUIT JUICES WITH ADDED NATURAL FLAVORS
Delicious Polish Mead
Maliniak
MIOD PITNY
PRODUCED AND BOTTLED IN POLAND WARSOWIN WARSZAWA
EXPORTER: AGROS – WARSZAWA – POLAND
DELICIOUS POLISH MEAD
NADWISLANSKI
MIOD PITNY DWOJNIAK

FOOD FROM POLAND!

1◄

On page 2 there is a statement by the Plenipotentiary of the Minister of Foreign Trade for Trade Fairs on the first International TAKON Fair, held in Poznań in September 1973.

2▶

Polish ham is popular with buyers in many countries. On page 11 we present all the varieties.

3▲

The Polish enterprise ANIMEX received the Gold Mercury European Award in 1973. On page 14 you will find an article on the popularity of Polish products abroad.

4▼

An article informing about methods of assessing foodstuffs for quality, especially for their nutritious and flavour values, appears on page 43

5▲

Another strawberry-raising area is being developed in north-eastern Poland. On page 29 we write about the Refrigerating Works at Bialystok, the centre of the strawberry area.

FOOD *from Poland*

Year IX Warszawa 1973 No 4(55)

The FOOD from POLAND quarterly devoted to problems of food exports, appears in English and in German – as LEBENSMITTEL aus POLEN

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Poznań

73

PRODUCTION
COMMERCE
COLLABORATION

Interview with the Plenipotentiary of the Minister of Foreign Trade for the International Consumers Goods Fair, Director Jerzy Rutkowski.

Being the Minister's plenipotentiary you had been in charge of preparations for the TAKON fair many months before its opening. You must have had your own concept of this event. Was it verified?

– I would not know if it was a concept. We, businessmen, are used to practical thinking. The International Fairs in Poznań were crammed with exhibitors. We had no doubts that their character must be changed and that it was necessary to hold two specialized events i.e. a technical and a consumer goods fair. We were also sure that the organization of the latter – due to the importance of consumer goods in our foreign trade – is fully justified, But I shall not conceal that we were awaiting the opening of TAKON with some misgivings. September is a month full of events in the international fairs' agenda; numerous fairs, well-known and of a long tradition, are held at that time of the year. So we asked ourselves if our fair, being organized for the first time, would draw an adequately wide and representative number of tradesmen; would it bring noticeable trade effects? Later on it appeared that there was no reason to doubt. From every point of view the fair surpassed our expectations and was a truly successful event.

That, perhaps, requires a detailed explanation...

– Of course. First of all the figures concerning the participation. We had 1500 firms from 35 countries participating at the TAKON-73 fair.

Large trade organizations of CMEA countries and firms and concerns of all important Western partners of Poland were present here. There was also a big number of exhibitors from the developing countries. The total area of the exhibition equalled to over 70 000 sq.m., 25 000 sq.m. of it being taken by participants. The exposition organized mainly according to the lines of production was rich and interesting. For the first time in the history of our fairs Poland's consumer goods industries could display such a wide range of goods for export. It met with a great interest, especially those parts of it which presented electronic consumer goods, light industry products, household appliances and gadgets, foodstuffs.

The exposition of foreign participants also gained the approval both of tradesmen and visitors.

There were 150 000 visitors, including numerous technical profession groups who participated in various kinds of seminars and meetings. Foreign business and industry was represented by 3500 persons.

One should also mention two specialized events organized during the TAKON fair. I have in mind the Packaging Fair TAROPA-73 and POLIGRAFIA-73. Both attracted a lot of participants and were a review of the world's latest achievements in these lines of industry.

When summing up the Fair, its commercial results are among the criteria. Yet the role of contemporary fairs is not limited to the current contracts. The total value of contracts signed during the TAKON fair amounted to 184 m dollars, 102 m dollars accounting for imports and 82 m dollars for exports. These data concern Poland's foreign trade enterprises and these figures are considerably higher than expected. Transactions concluded between the Fair guests are naturally their trade secret.

For several years you have been n charge of one of the biggest Polish foreign trade enterprises dealing in agricultural and food products. Therefore their problems must have been particuarly interesting to you. What was the share of agricultural and food products at the TAKON-73 fair?

It is best to start with the exposition. The extended rea permitted us to show the rich assortment of gricultural and food products comprised in the olish export offer in a most interesting way. There vere the presentations of six foreign trade enterrises (AGROS, ANIMEX, HORTEX, POLCOOP, OLIMPEX, RYBEX). The particular industries preared many attractive novelties: new varieties of onfectionary, frozen ready-to-serve dishes, preserves nd fish soups, new varieties of vodka and cigarettes. seems to me that the features noticeable for quite time in Poland's export of farm produce and foodtuffs i.e. the constantly increasing share of the highly rocessed products, were very distinct in our trade ffer at the Fair. If I were to show the most interesting nd attractive points of the exposition I should menon the stands with animal products and frozen food. hanks to the high quality and exquisite taste Pond's meat products are higly appreciated on the orld markets. Along with traditional hams, geese tc., ANIMEX offered a lot of novelties at the Fair. mong them there were ready-to-serve portions of eef meat or poultry but also many original delicacies, name but quail preserves. HORTEX and AGROS howed a wide range of frozen fruit and vegetables, e export of which is rapidly growing. Also the production potential – following the extension of local old stores – is systematically increasing. In this roup, too, along with traditional assortments such s strawberries, there were also shown new varieties frozen fruit. Pasterized wild strawberries displayed y AGROS or mixed vegetables offered by HORTEX e only a few examples. Within the eight days of the ir Polish Agricultural and Food Enterprises held bout 700 talks with foreign clients. The high turnoers, which they recorded, are a confirmation of sucess of these enterprises at this year's Fair. The value the contracts concluded here amounted to 55 m ollars, which accounts for nearly 30 per cent of the tal number of contracts signed at the Fair. These esults were much better than recorded by our enterises in the preceding years. The timing of TAKON ppeared to be especially convenient for enterprises ealing in farm produce and horticultural goods. ere the turnovers were the highest. The transactions corded by HORTEX reached a total value of 21 m ollars (2.5 times the figure of last year's fair), OLIMPEX – 14.5 m dollars (almost four times ore that the 1972 turnover).

In which lines of goods have biggest transactions been recorded? Can you quote some examples?

– First I should name some of the export lines: fruit and vegetable preserves for the GDR and Finland, fish preserves for the USA, vodka and beer for Romania, frozen fruit and vegetables for the Federal Republic of Germany and Czechoslovakia, wild game to the FRG and Austria. As for as import is concerned one must not forget our purchases of fruit and vegetable preserves, juice and wine from Bulgaria, salted herrings from the Faroe Islands, seeds from France, brandy, wine and champagne from Spain. We also bought a licence for Marlboro cigarettes.

Coming back to the exposition again. You told about the display of Polish enterprises. Don't you think that the foreign exposition in this line was on the modest side?

– I would agree with this opinion only to some extent. Firstly, a considerable part of foreign exhibitors was considering their first appearance at the TAKON fair as a kind of experiment. This explains the smaller or more modest stands. Secondly, one should remember that as far as many agricultural goods and foodstuffs are concerned there exist certain fixed purchase methods and thus fairs are only of an auxilliary importance. Finally, coming back to what I have already said at the beginning, let me remind you that simultaneously with TAKON there was held one of the biggest food fairs of the world – The ANUGA Food Exhibition in Cologne. Taking all these factors into account we can say that the participation of foreign exhibitors was considerable and their offer varied and interesting. It is enough to have a look at the list of participants. Let me quote. The Section of Confectionery Bakery Goods, chocolate goods, sweets – 12 foreign firms from France, Holland, the FRG, Britain, Finland; coffee, tea, cocoa – 10 firms including the Brazilian Coffee Institute, Lipton LTD of India, Nigerian Produce Marketing; preserves and ready-cooked meat dishes – firms from Britain, France, Mongolia; fruit and fruit preserves – enterprises from Bulgaria, Hungary, the USSR, Greece, Spain; spirits, wines, meads – as many as 30 exhibitors including a dozen or more famous French producers, several firms from Italy, some from Britain, Spain, Hungary, Yugoslavia, Bulgaria. I think that these facts speak for my earlier statement.

All what you are saying indicates that the agricultural and foodstuffs line played a very significant part at the International Consumer Goods Fair in Poznań. Can we expect this trend to last in the future years?

– Of course. It follows from the general structure of Poland's trade exchange with abroad and the tendencies which are showing in this field. The agricultural and food products are at present the most important goods in our consumer goods turnover. They account for over 30 per cent of the export and over 40 per cent of import. As regards the share of agricultural and food products in Poland's total turnover, the respective indices are ca 13 per cent in export and ca 11 per cent in import. The payment requirements of our country linked with the high level of raw materials and investment goods' import induce us to further intensification of the export of agricultural and food products. It is connected by a fast growth of agricultural output (which amounted to 19 per cent in the last three years, while in 1974–1975 is to go up by 4–5 per cent) and the extension of all fields of the food industry. In turn the growing demand of the home market will lead to the increased import of this group of products. The rising role of Poland both as an exporter and importer of agricultural and food primaries will necessarily find its reflection at the autumn Poznań Fairs.

And what are the prospects for TAKON-74?

– Our guests to the first Consumer Goods Fair in Poznań were very pleased with it. They promised to return next year and as a rule applied for an increased exhibition area. Polish agricultural and food industry will make every effort to have a better presentation at the next TAKON fair. In my opinion – a good start determines the future success of the TAKON fairs.

Interviewer: Alicja Brandys

WYSOKA JAKOŚĆ PÓŁPRODUKTÓW
GWARANTUJE ODBIORCOM
NAJLEPSZY ZBYT PRODUKTÓW GOTOWYCH
THE HIGH QUALITY OF SEMI-PRODUCTS
GUARANTEES TO BUYERS
THE BEST SALES

TAKON

The Poznań International Fair of Consumer Goods was attended by 36 countries which presented their products on an overall area of 70,000 sq.m.: 63,400 sq. m. in pavilions, and 7,300 sq.m. in open ground.

Polish exhibits covered a total of 45,900 sq.m.

Exhibitors from abroad occupied a total of 24,800 sq. m. Branch pavilions, covering 18,400 sq.m. of floor space, were occupied by exhibitors from 22 countries. Moreover, 8 countries had collective exhibitions, occupying 5,450 sq.m. in all; multi-branch displays were organized collectively by 6 countries which occupied a total of 1,015 sq.m. of exhibition space. Exhibits of agricultural lines and foodstuffs covered 6,500 sq. m.: 5,150 sq.m. were occupied by Poland, 1,350 sq. m. by exhibitors from abroad. The Polish agricultural and foodstuffs industry presented 51 novelties displayed by respective foreign trade enterpises

AGROS

- Rectified Rye Spirit 90°
- Strong Clear Vodka 50°
- Dry "Jarzębiak" Vodka 40°
- Boonehamp 40°
- "Soplica Staropolska" 40°
- "Stołeczna Żytnia" 40°
- Rum Senorita Special Quality 40°
- Wine: Toast. Champagne: "Three Brothers" (Trzech Braci)
- Cigarettes: "AB" with filtre, "Warta" with filtre
- Pasteurized wood strawberries
- Candies Rowan Berries
- Refreshing fruit juice
- Mixed vegetable and mushroom salads

ROLIMPEX

- Rye, "Dankowskie Złote" variety
- Winter wheat, "Grana" variety
- Spring barley, "Damazy" and „Piast" varieties.

HORTEX

- Onions in retail packings – in net or polyethylene bags, of 12 and 1 kg.
- Soup vegetables (4 kinds), in retail packings
- Mushrooms packed in 250 g cartons, coated with shrinkable plastic
- Frozen stoned plums
- Ten-vegetable blend. in 300 g. and 2.5 kg. packages
- Frozen raspberries. standard A, in "kliklo" packing

POLCOOP

- Smoked rabbit products
- Frozen mushrooms
- peat-fertilizer mixtures
- Jams – 3 kinds
- Compotes in "Euroglas 0.72" jars.

ANIMEX

- Salted cottage cheese
- Partridge eggs in brine, in jars
- Canned partridges
- Wide ducks and partridges, plucked and cleaned – coming on trays and in polyethylene bags

RYBEX

- Calmar
- Royal turbot

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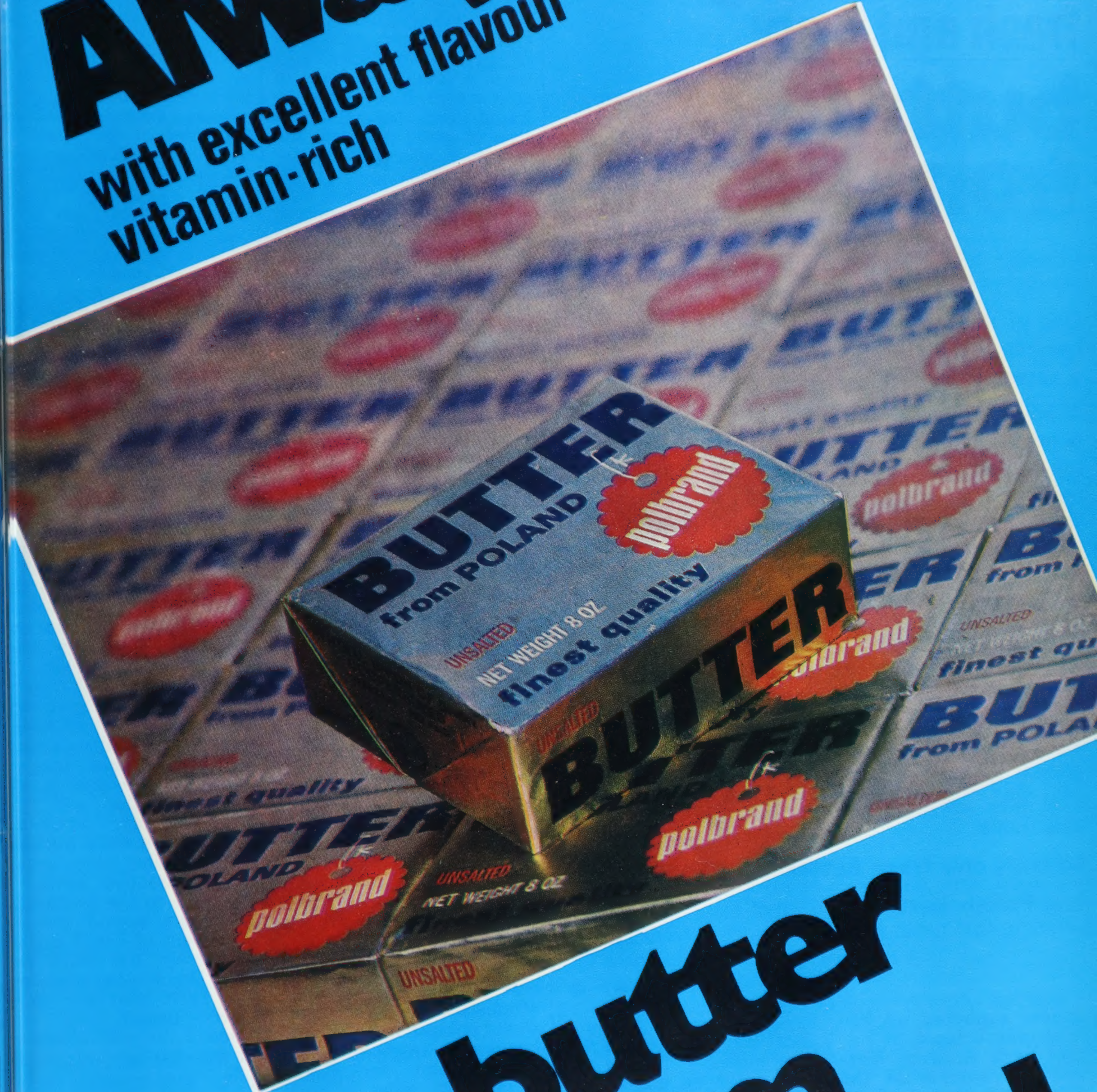

BUTTER
from POLAND
polbrand
UNSALTED
NET WEIGHT 8 OZ
finest quality

butter
from
Poland

Always fresh and tasty butter from Poland

One of the requirements of a rational diet is the balance of nutrititive ingredients contained in a varied and willingly consumed food.

A powerful source of energy in the human body is fat. A gramme of fat changes into 9 calories in the human body. Some vitamins are indispensable for one's health to name but vitamin A, the shortage of which leads to growth impediment, weakened eyesight etc., as they dissolve only in the fat and then are assimilated together with it. It proves why fat is an indispensable element in our diet.

Butter is not only a light fat but it contains a number of vitamins, namely: A, D, E and PP. Butter should be eaten only raw. When fried it loses all vitamins and is less easily digestible. By adding to most dishes a bit of raw butter, right after they are cooked, we considerably improve their taste.

Naturally only **fresh butter** is healthy and tasty.

And **Polish butter** is just that.

Butter exported by Poland was a topic of our talk with Andrzej Koźmiński, director of the dairy and egg produce department of ANIMEX Foreign Trade Enterprise.

Here is what he told us:

– Butter production in Poland is of long standing. Its export started over 40 years ago. I am pleased to say that the butter production in Poland has been brought to perfection. All efforts were made to get the produce of high taste and flavour qualities. That is the opinion of all our clients abroad, both traders and individual consumers. It is of common knowledge that on some markets Polish butter is often used for blending so as to improve the taste of the local butter.

First of all Polish butter is fresh. Butter of the latest production only is earmarked for export. The lapse of time from the moment of producing to that of consumption is 2–3 weeks at the most while some foreign producers store butter in cool stores up to 9 months.

We mainly export unsalted butter. However, at special request of clients we supply salted butter too. Polish butter is produced basically of sour cream. It is soured by introducing special bacteria of lactic acid into the cream. It gives the butter its exquisite taste. It is then a bit sharper and thus acts as an appetizer and improves the digestion since bacteria are perfectly well assimilated by the system.

The flavour of Polish butter is also due to natural protein fodder the cows are fed in Poland's farms.

In spite of an even standard of Polish butter as a whole, a thorough and comprehensive surveillance over the export product is carried out in three stages: first – in the dairy where the quality of butter is checked by the staff who are graduates of the High Agricultural Institute, next – in export stores in Gdynia, and eventually, right before dispatching abroad. It is done by skilled inspectors of the Quality Inspection Office.

The evaluation includes the following qualities of butter:

- colour
- taste and flavour
- consistence
- salt content
- quality of packaging.

Butter is approved for export only when it gets at least 40 points after summing up all the points for the abovementioned qualities. Each lot of butter for export is checked, what is confirmed by a certificate delivered to the exporter of butter.

We supply butter both in big 25 kg carton boxes bearing the trade mark of ANIMEX and in 250 g packagings of aluminium foil with the trade mark of POLBRAND. These trade marks are generally acknowledged as a guarantee of the highest quality, what has been also proved by medals and awards. In 1970 at Food Fair in Brussels Polish salted butter was granted the Silver Medal for its quality. In 1973 it competed for a prize at the Paris Exhibition.

ANIMEX delivers butter in refrigerated holds of ships, refrigerated lorries and railway wagons to many countries of the world i.e. to Greece, Italy, Yugoslavia, Switzerland, Algeria, Morocco, Lebanon, Hongkong, Malta and Iran. In the period of 1965–1971 Great Britain was our biggest customer. In the future we are going to export butter also to Japan and Pakistan. We expect that by 1973 the export figures will amount to 20 000 t. of butter.

The production of butter in Poland has been dynamically developing. Dairies have been completely modernized and big sums have been spent on the new projects. The present technological and organizational level of dairy industries could be reached only due to the development of institutes of milk industry and specialized design-and-contractor enterprises as well as a steady inflow of highly qualified graduates from numerous establishments of higher education. The raw material depends on the cattle raising and milk production and thus it substantially influences the development of the dairy industry. The latter, which offers attractive terms of milk sale to the farmers, is an integral part of the development of cattle raising. At present the black and white Dutch breed is prevailing. Each year the stock grows bigger, the milk productivity goes up as well as the fat content in the milk.

Summing up, the butter production in Poland faces an opportunity of rapid development. Taking into consideration the increase of the world population, the ever growing standard of life and thus the demand for better quality commodities – we can freely say that the Polish butter has better prospects on the world market.

The Editors

In the lead as goose duck exported goods throughout the world

oultry industry has been developped in Poland n a large scale. Many poultry production plants pecializing in up-to-date frozen poultry produc- on technology, equipped with mechanical convey- rbelt systems have been built and put into peration. Among them also are poultry processing lants that produce whole chickens in broth, hicken-halves in jelly, goose-liver in alubac, etc. xports of poultry have taken a dynamic devel- pment so much so that the Foreign Trade nterprise ANIMEX has for instance exported bout 8 000 tons frozen geese, about 8 000 tons ozen ducks and about 2 000 tons of various rocessed poultry products.

olish poultry has become renowned as top-quality thanks to high production standards and horough control.

. special so-called "meat" type of geese and ucks of proportionally thin fat layers has been red in Poland. This kind of poultry is particularly dvisable to people following a diet course and uch commodity is very much in demand of oreign buyers.

hus Poland has come to be first as goose and uck exporters among poultry suppliers throughout he world.

NIMEX exports poultry and processed poultry o: – The Federal Republic of Germany, France, witzerland, Austria, Great Britain, Yugoslavia, he Canary Islands.

espite appearances the goose and duck con- uming trend is not decreasing, but ever increasing. The following table illustrates imports to the main goose consuming market, i.e. the Federal Republic of Germany over the period 1965–1972:

1965 – 10.1 t
1966 – 10.0 t
1967 – 13.0 t
1968 – 14.0 t
1972 – 15.0 t

Stress should be laid on the fact that goose and duck breeding is being done in Poland by small farmer-growers in an extensive way while the poultry is feeding on 100% natural foodstuffs. Due to these circumstances meat from such poultry is succulent, of natural flavour and represents a considerable cooking value.

The Foreign Trade Enterprise ANIMEX offers its foreign customers frozen poultry packed as follows:

- **frozen goose halves**
  eviscerated, with giblets, without liver, directly packed in retractable bags and next in carton boxes, 4–5 pcs. each from 3 to about 5 kgs; calibrated weight about 100 grammes with ±50 grames tolerance;
- **frozen goose halves**
  "grill", directly packed in retractable bags and then in carton boxes, 4–5 pcs. each; calibrated weight ab. 100 grammes with ±50 grammes tolerance from 2.6 kgs to ab. 5 kgs;
- **frozen goose cuts**
  breast with bone and legs; directly packed in retractable bags and then in carton boxes. Minimum specimen weight – 500 grammes. Calibrated weight ab. 50 grammes with ±25 grammes tolerance;
- **frozen duck halves**
  eviscerated, with giblets directly packed in retractable bags and then in carton boxes, 10 pcs. each tolerance from 1.4 kgs to 2.2 kgs; calibrated weight about 100 grammes with ±50 grammes;
- **frozen duck halves**
  "grill", directly packed in retractable bags and then in carton boxes, 10 pcs. each from 1.1 kg to 2.0 kg; calibrated weight about 100 grammes with ±50 grammes tolerance;
- **frozen duck cuts**
  breast with bone and legs, directly packed in retractable bags and then in carton boxes. Carton box net weight 14 kgs. Calibrated weight ab. 50 grammes with ±25 grammes tolerance.

Processed poultry

- in tins
  whole chicken in broth, net weight 1450 grammes chicken half in jelly, net weight 500 grammes
- in alubacs
  frozen goose liver in alubac, 200 grammes each

Sole exporters – the Foreign Trade Enterprise
ANIMEX
Puławska14, 02-512 Warszawa

B. Chojnowski

Feathers IN GREAT DEMAND

or several score years now oland has been known on reign markets as an export- of feathers, down and namental feathers. At presnt Poland has the fourth ace as regards the volume international trade in this oduct, after China, France, id Yugoslavia. And as reirds quality, it has won the pinion of top-ranking supier.

though feathers are a by-oduct in poultry breeding, ey have a great market lue, being utilized as maial in various branches of dustrial production. The are of feathers in the trade the egg and poultry inistry amounts to 11–12 r cent.

e reason why Polish athers have won such a od name on markets aoad is first of all their very od quality. The plumage the poultry (due to the cal climate, and to natural nditions of poultry breedg and feeding in Poland) particularly durable and astic. Polish goose feaths – because of their ecific structure – are nged among the best, and e in great demand abroad.

e close observance of the lish export regulations arantees the high quality the product. The main gulations require that:

- the feathers are hand-plucked, after slaughter, or from live birds;
- the feathers are always new;
- the feathers are uniform, that is coming from one kind of poultry;
- the mechanical processing, involving the removal of dust and sorting, is done in feather factories according to detailed instructions and norms;
- the equalization of feathers (usually done by hand) ensures equal quality in every batch;
- the quality of the product is checked at factory laboratories by the sample analysis method; on this basis experts give their opinion and, subsequently, quality certificates.

The goods are shipped abroad after the final quality control performed by specialists from the Quality Inspection Office who check if the contract stipulations have been met, namely if the delivery conforms with the original sample or with the export standard.

The principal item in exports of Polish feathers are goose feathers, amounting to about 75 per cent of value of this country's overall feather exports. The following varieties are included in these exports:

- **down,** of 75–90 per cent of pure down content;
- **semi-down,** of 35, 45, or 55 per cent of pure down content;
- **plucks,** of 20 per cent of down content;
- **plucks,** of 10 to 15 per cent of down content, (from live geese, known as "cottage" geese);
- **wing feathers** for industrial and decorative purpose, hand-sorted as to shape and size.

The other feather export items are duck, hen, and turkey feathers.

Duck feathers are exported in the following form:

- plucks, of 15 to 20 per cent of down content (down for bedding);
- hard feathers, damaged.

Also hen and turkey feathers are sorted into soft and hard varieties.

Damaged hard feathers, from all kinds of poultry, are exported for processing into fodder and fertilizers.

Changes in business conditions on foreign markets abroad affect feather exports; while the various applications of feathers dictated by current fashions influence the demand of buyers.

Thus, soft feathers (down, semi-down) are at the moment used both for making pillows and quilts and – more and more often, also for making clothes (sportswear) and sports articles (sleeping bags).

The demand in this field has markedly grown of late, especially on the US market, so that feather prices have soared. The current fashion in the Federal Republic of Germany for new types of light quilts, for which large quantities of down, semi-down, and finely-sorted feathers are needed, has stepped up the demand on that market.

There is now a return to the use of feathers in upholstery, especially for period furniture (instead of the plastics which have prevailed for many years past); but now the higher utility value of feathers is appreciated again.

Another permanent item in the feather trade are sorted feathers of various other kinds of birds, used in industry, for making fancy articles and toys.

At the moment Poland exports only geese feathers, hand-sorted into about 20 classes, namely by size, and colour; cut or whole, undyed. They are used for making badminton shuttlecocks (obliquely-cut feathers), and this variety is not affected by fashion changes. In great demand in the fifties were soft goose feathers (from the birds shoulders and sides), used for making ladies' hats, and they fetched high prices (higher than for geese down) and were sold principally in the United States.

For the last few years the only field in which fancy feathers are now being used is production of artificial flowers.

The shortage of vegetable fodders has led to the processing into feed of feathers and other poultry breeding by-products, by reason of their high protein content. This resulted this year in the higher demand for meal made from processed feathers. This is another example of the universal application of feathers and utilization of their value.

The feather trade centre in Europe is the Federal Republic of Germany, with France coming next. These two countries import the bulk of this material from south-eastern Europe and from Asian countries. Poland exports there principally bedding feathers (from geese and ducks). About 37 per cent of Poland's overall feather exports are exported to the Federal Republic of Germany, some 22% – to France, where they are highly valued.

The principal buyer of Polish down is the United States. The other countries importing Polish feathers are: Austria, Denmark, Finland, Norway, Sweden, Switzerland, Great Britain, Italy, Canada, and India.

The demand for feathers is greater than the supply. In view of the great sales availabilities for feathers, and the good prices they fetch abroad, the Polish poultry-and-feather industry, and Polish foreign trade will endeavour to increase the volume of feathers available for export in the years to come, to satisfy the needs of all prospective buyers.

J. Sklenerska

OUR PARTNERS

GREAT BRITAIN

Great Britain is Poland's important and longtime trade partner. The exclusive agent for all goods exported and imported by Polish foreign trade enterprises to and from the markets of Great Britain and Northern Ireland is ANGLO-DAL. The firm established in 1939 is the first company of the DAL Polish enterprise abroad.

Mr Ryszard Kubisiak, assistant director of ANGLO-DAL, was interviewed by a FOOD FROM POLAND representative.

What is the share of ANIMEX, a Polish foreign trade enterprise in Poland's total export on the British market?

– ANIMEX's offer comprises 50 per cent of Poland's export on this market. Great Britain is ANIMEX's second biggest customer next to Italy. Our turnover with Great Britain in 1972 amounted to 108.4 m US dollars, and the share of export to this country reached 17 per cent in ANIMEX's total export volume.

Which goods exported by ANIMEX can be termed as leading, as far as the British market is concerned?

– One of the most important goods exported by ANIMEX are tinned meat products i.e. meat preserves and ham. In 1972 ANIMEX exported to Great Britain some 6 344 tons of preserved meat and sausages and ca 3 376 tons of ham. We believe that in 1973 the export will go considerably up.

Taking into consideration the centralization of trade in Great Britain, we change the organization of sales of meat preserves and ham, thus improving and expanding our deliveries. Before Great Britain's entry to the ECC the sales of Polish meat preserves on her market had been limited due to quota restrictions. Since 1973 the restrictions have been cancelled. Meat preserves are sold under the PEK brand mark exclusive for ANIMEX. All Polish PEK preserves are highly appreciated both by their importers and consumers thanks to the exquisite taste and quality of meat. Expecially chopped pork, available in 7 oz. and 12 oz. tins, enjoys considerable popularity. Polish ham, sold in "mandoline" tins, the shape of which suits traditional tastes of customers, is also highly appreciated.

It is a mark product, well known to consumers for its high quality.

It is of common knowledge that bacon is a favourite item of English breakfast. Is it Polish bacon?

– Yes. Next to Denmark, Poland is the second biggest supplier of bacon to Great Britain. It is the export of a tradition of many years. In 1972 it reached 40 000 tons. British retail shops are supplied with bacon sides (A 1 class), "three quarters" i.e. without the fore-end and shoulder and bacon cuts which are especially sought after. We intend to increase the proportion of bacon cuts in our deliveries as well as to introduce the sale of sliced bacon under the PEK trade mark. This is how we intend to meet the requirements of the British market. There are several reasons why Polish bacon is in high demand. First of all it is made of pigs of special breed called bacon pigs. The quality and taste of meat is due to the Polish breeding methods. Pigs are raised on small farms where each one is properly looked after. Natural and healthy fodder is also of importance. Animals have a considerable freedom of movement what significantly improves their musculature. Also the composition of mineral waters, characteristic for only some soil conditions in Poland, is of considerable importance for pig breeding.

What about the new offers for British consumers?

– Sausages. In 1972 ANIMEX exported to Great Britain about 800 tons of sausages. Until now we have supplied the British consumers only with typical Polish sausages which as a considerably expensive product was distributed exclusively to the delicatessen shops. By the end of 1973 we shall have delivered some 1300 tons more. At the same time we prepare sizeable deliveries of completely new assortments of sausages meeting the wishes and taste of average British consumers. They are: chopped pork, luncheon meat and "mortadela" sausage.

That was the traditional export. What about new assortments which you are going to introduce to the British market?

– In 1972 we started the first deliveries of Wielkopolska breed of horses. In view of the growing interest in horse export and import on the world markets, Great Britain stayed behind as far as the imports were concerned. The first Polish deliveries met with favourable reception. Polish horses are highly appreciated by British buyers and by the end of 1973 the sale figures will probably have reached 300 horses.

The confidence enjoyed by Polish horse breeders can be best proved by the fact that horses from Poland are delivered to Great Britain without undergoing the quarantine period. Until recently we did not export poultry either. Only in 1972 a significant rise in geese sales was registered. It can be linked with the fact that after a dozen or so years there have been some changes in the opinions of the British veterinary service concerning the import of this commodity.

After ten years of absence we have begun to export lard. We intend to export lard in packagings which are more readily bought especially by the younger customers.

What would you like to add to what you already said?

– We appreciate Great Britain as a sound trade partner and we would only wish for a still better and more fruitful cooperation with mutual advantages.

We can only regret that the compensatory tax, as the ECC instrument, makes it impossible for us to continue the traditional export of butter, cheese and other dairy products.

An interview
by Barbara Bolechowska

Polish tinned ham

delicious nd economic roduct

though the first tinned m was not produced in land, nonetheless Poland as its first great producer.

s worth reminding that, in 32, over 90% of the tinned m, imported by Great Britn, came from Poland. Pol ham attained soon a nilar dominant position on American market.

uch has changed since se times, a number of untries, following the exnple of Poland, undertook production of tinned m, attaining excellent relts in this domain. Noneeless, the traditional high ality of Polish ham always rves as an example, hence a commodity always demand by every expert nsumer. The general asmption of ANIMEX, Pol Foreign Trade Enterse, as an exporter is to fer a product adapted to e needs and tastes of the stomer, retaining, hower, the typical character

We are, therefore, offering a both sterilized and pasteurized product, which does not require refrigeration during its turnover.
The diversity in the size of the tins offers the possibilities of all kinds of use of the hams. We give the principal types of this assortment.

- **Ham in — traditional pear shaped** tin of 12 and 7 lb net weight. They are intended primarily for the so-called sliced retail trade on the shop counter, conducted principally by departments of large delicatessens or by departments of large good stores;
- **Hams in small pear-shaped tins,** known as a rule as "consumer" or family sizes. Each tin is provided with a can opener. We offer hams of 1, 2, 3 and 5 lb weight. This type of product is generally sold in a closed tin for use by a family and small places of collective nourishment (restaurants and hotels). However, a number of small delicatessen shops willingly take advantage of the 5 lb size and sometimes even of the 3 lb size for the typical "cut" trade;
- Contemporary needs of trade, dictated by an intensive expansion of a large shop organization, adapting a centralized settling of accounts, demand products of a standard shape and weight. And, therefore, to meet this group halfway, we are also offering **hams in tins of square or rectangular type oblong or pullman type** of a cross section of 99×99 mm and net weight of 6 lb 12 oz, 114×114 mm of 11 lb weight, 103×167 mm of 11 lb in weight;
- **Hams in tins of a round cross-section** – diameter of 115 mm and 6 lb weight should also be mentioned in this group. These are popular sizes, owing to the high yield of the product and the uniform size of the slices, facilitating manipulation during its sale;
- The expansion of the refrigerating network in retail turnover, the dynamic progress as regards packaging and also the continuing popular type of self-service in trade finds its reflection also in the Polish bid, which assures a product of optimal usefulness in this respect. These are **hams in pullman type** tins of 114××114 mm cross-section and net weight of 16 lb and in **oblong** tins of 103×167 cross-section and net weight of 21 lb. The shape of the tin, that is longer than the one mentioned previously increases the output and accelerates prepacking.

Hence, every consumer, as depending on present needs can buy the product in tins of small size. i.e. family size and at another time as a sliced product, or even prepacked. All the Polish hams offered for definite markets are produced according to a uniform recipe, guaranteeing that they will always have the same excellent taste. Obviously this does not mean that all the hams produced in Poland are made according to identical recipes. It depends on the geographical direction of our export. We take into consideration not only the necessity of adapting our goods to the legislative requirements of the given market, but also to meet the specific tastes of the consumer, mainly dictated by the ethnic customs.
The uniform quality of the commodity, its high durability, high commercial output and adaptation to diverse needs, issuing from the sale system, assure all the buyers of Polish ham the maximum economic advantages and satisfaction. These features are guaranteed by each Polish brand, which are always synonyms of the highest quality irrespective of whether it is ham, sold under **KRAKUS** label – the most known, or **PEK,** known principally on the English market, or either **TALA, ATALANTA** or **POLKA** known on the American continent or **YANO** – on the Federal Republic of Germany market.

Irena Świerzbińska

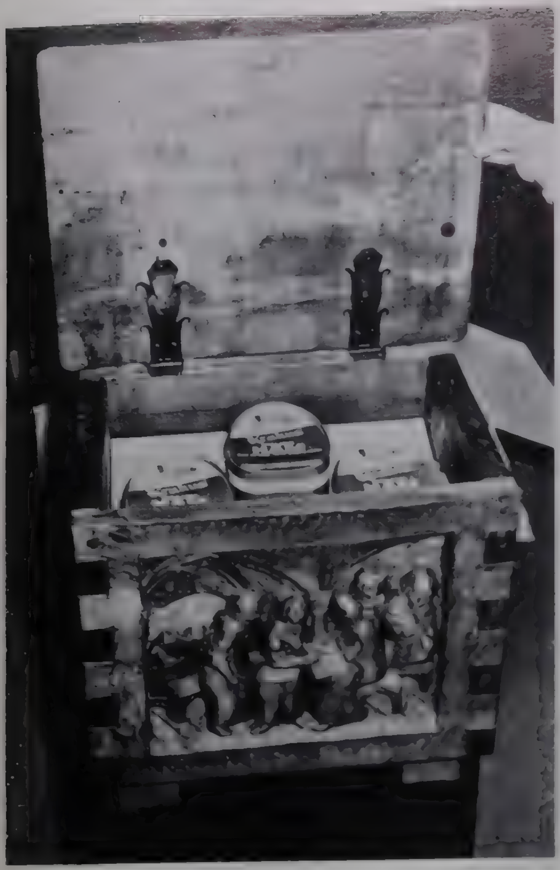
ANIMEX

Krakus
CHOPPED PRESSED
COOKED
PORK
WITH NATURAL JUICES
PRODUCT OF POLAND
POLAND EST Nº
NET WEIGHT LB
PERISHABLE KEEP UNDER
REFRIGERATION
Tala
Polish Ham
PRODUCT OF POLAND
POLAND EST Nº
NET WEIGHT LB
PERISHABLE KEEP UNDER
REFRIGERATION
Atalanta
Polish ham
WITH NATURAL JUICES
Product of Poland
POLAND EST Nº
PERISHABLE KEEP UNDER
REFRIGERATION
NET WEIGHT LB
Krakus
POLISH
HAM
WITH NATURAL JUICES-GELATIN ADDED
PRODUCT OF POLAND
NET WEIGHT 7 LB
PERISHABLE KEEP UNDER REFRIGERATION

ole exporter
NIMEX
oreign Trade Enterprise
uławska 14, 02-512 Warszawa, Poland
hone 45-40-61
elex 814491-Wa
ables Animex-Warszawa

POLSKA
ANIMEX
WARSZAWA

Polka
POLISH
HAM
WITH NATURAL JUICES
PRODUCT OF POLAND
Atalanta
Polish ham
WITH NATURAL JUICES
Product of Poland
POLAND EST N
PERISHABLE KEEP UNDER REFRIGERATION
NET WEIGHT LB
PEK
Skinless and Boneless
HAM
in natural juices-gelatine added
PRODUCT OF POLAND
Atalanta
POLISH
HAM
WITH NATURAL JUICES-GELATIN ADDED
PRODUCT OF POLAND
NET WEIGHT LB
PERISHABLE-KEEP UNDER REFRIGERATION



Polish products known in the world

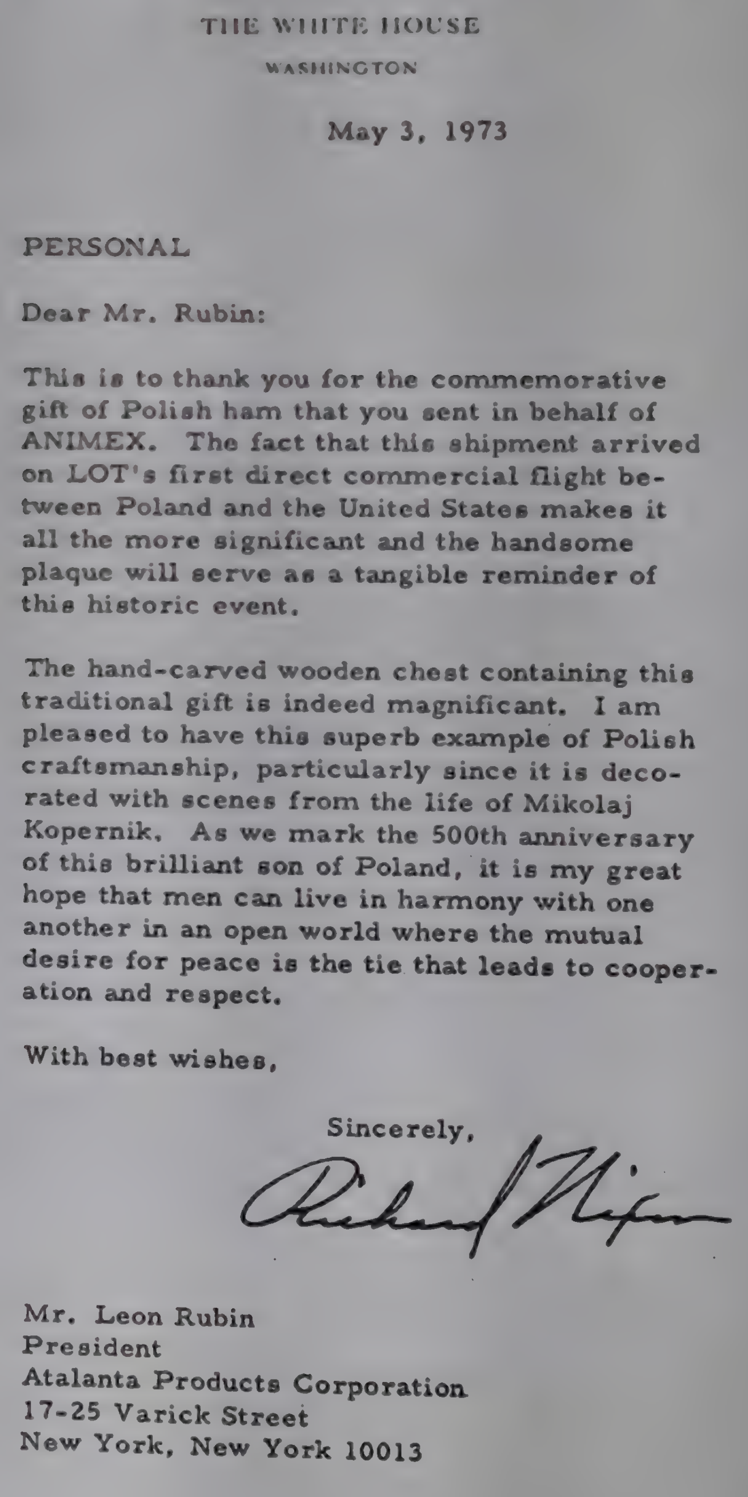
20-millionth can of Polish ham received in the United States

On the occasion of the inaugural flight of a LOT Polish Airlines plane from Warsaw to New York on April 16, 1973, the ANIMEX Foreign Trade Enterprise shipped to the United States the twenty-millionth can of ham. It is of interest to note that Poland has been exporting ham and other meat preserves to the United States for more than 25 years now. They are the principal item in ANIMEX exports to that country.

In 1972 90 per cent of the Polish hams earmarked for export, were supplied by ANIMEX to that market.

The twenty-millionth can of ham travelled in a fancy box, specially designed for ANIMEX by the CEPELIA, artistic handicraft cooperative. As this was, the year of celebrations of the 500th anniversary of the birth of Nicolaus Copernicus, the great Polish astronomer, this box was adorned with sculptures representing scenes from his life and work. And the name of the plane aboard which the box crossed the Atlantic is "Kopernik".

The box from ANIMEX was sent to President Richard Nixon, who expressed his thanks in a special letter addressed to ATALANTA, the permanent agent for ANIMEX in The United States.



THE WHITE HOUSE
WASHINGTON

May 3, 1973

PERSONAL

Dear Mr. Rubin:

This is to thank you for the commemorative gift of Polish ham that you sent in behalf of ANIMEX. The fact that this shipment arrived on LOT's first direct commercial flight between Poland and the United States makes it all the more significant and the handsome plaque will serve as a tangible reminder of this historic event.

The hand-carved wooden chest containing this traditional gift is indeed magnificant. I am pleased to have this superb example of Polish craftsmanship, particularly since it is decorated with scenes from the life of Mikolaj Kopernik. As we mark the 500th anniversary of this brilliant son of Poland, it is my great hope that men can live in harmony with one another in an open world where the mutual desire for peace is the tie that leads to cooperation and respect.

With best wishes,

Sincerely,

Richard Nixon

Mr. Leon Rubin
President
Atalanta Products Corporation
17-25 Varick Street
New York, New York 10013

Award for ANINEX

ANIMEX Polish Foreign Trade Enterprise was awarded in 1973 a prize for outstanding achievements in production and in European economic collaboration; the prize, in the form of a Gold Mercury figurine, was presented by the Italian Prime Minister, Mr. Giuseppe Andreotti (at the left) to Mr. Stanisław Stala, ANIMEX Director-General (at the right.) The Gold Mercury European Award is a well-known prize, awarded since 14 years to persons and companies meritorious in the development of international collaboration and production. Representatives of other companies, from different parts of the world, having old standing traditions and top-ranking economic achievements, received the same award. The celebration was held in premises of the Rome Capitol, with representatives of Italian economic circles, diplomatic missions, of the press, radio and television attending.

Polish Arab horses at the 'Salon du Cheval' — in Paris

Poland occupies a top-ranking position in the world among the countries exporting horses. The principal buyers of horses and horse meat are the EEC countries and, also, Sweden, Austria, Switzerland, and the United States, Poland exports pedigree and sports horses, remounts, draft and slaughter horses. Most popular among them are Arab purebreds. Poland has achieved a high degree of specialization in the breeding of these horses.

A Horse Show ("Salon du Cheval") was organized in May 1973 by the French Horse Riding Federation, in Paris, with Poland participating.

As is usually the case at this kind of event, the Polish stand aroused great interest among horse breeders, buyers, and visitors. Polish horses have a good name everywhere in the world, and many specialists from various countries gathered at the Polish box. The greatest attention was paid to the Arab horses, many of which were presented at the show. The hosts organized an "Arab Horse Day", with awards, displays, and film shows.

The highest award went to the Arab purebred "Dakari" (Dadir-Mimikra) purchased in Poland by Madame de Nerve, chairman of the Arab Horse-breeders Union. Many of the horses presented at the show were of Polish breed. France, for example, had three Polish horses: "Grabiec" (Branibor-Gastronomia), "Arbor" (Doktryner-Arba), and "Desdemona", and many other horses of Polish extraction. Also Spaniards brought to the show Arabs sired by the Polish stallion "Van Dyck". Mr. Sörensen from Sweden brought the Polish-bred "Dardir" (Nabor-Darda). The Americans showed a film on "Nabor", the Polish stallion purchased from the Michałowo stud for $ 16,000.

Polish horses of the "Wielkopolska" breed are now becoming increasingly popular. To meet the requirements of foreign buyers, representatives of the ANIMEX Polish export company prepared comprehensive information on this breed for the Paris Show and showed pertinent colour films: "Koń Wielkopolski" (Wielkopolski Horse), and "Auction"

Several horse auctions are held in Poland every year which, and for many years now, have been events on a European scale.

We indicate below for your information the dates of auctions scheduled for 1974:

SPORTS HORSES auctions

13–14 February: Książ, Wrocław province.

13–14 March: Poznań.

4 April: Klików, Kraków province.

3–4 May: Łącko, Warszawa province.

4–5 June: Bogusławice, Łódź province.

4–5 July: Białka, Lublin province.

1 August: Koźle, Opole province.

ARAB HORSES auctions

17–18 September: Janów Podlaski.

15–16 October: Starogard Gdańsk, Gdańsk province.

17 October: Sopot, Gdańsk province.

13–14 November: Poznań.

For all information apply to the sole exporter:

ANIMEX Foreign Trade Enterprise,
Puławska 14, 02-512 Warszawa,
Poland
Tel. 45-40-61
Telex 814491 — Wa

WAWEL
A WINE SPECIALTY

a Royal Drink for everybody

VAWEL, KLASZTORNY,
TAROPOLSKI, BABUNIA
nd other excellent liquors,
which Poles used to drink
n tankards, they were pre-
ared according to old re-
ipes and seasoned with
decoction of various
erbs, then let to mellow in
torage. When ready, they
vere able to knock the
trongest man off his feet
llowing him, however, to
eep a clear head.

Mead used to be very pop-
lar in old Poland. It was
roduced as early as in the
2th century. There is pre-
erved a detailed descrip-
on of one of those meads,
oming from the 14th cen-
ury. The honey mead –
ccording to the chronicler,
vas mixed with hop, water
nd some aromatic herbs,
herry juice or juice of some
ther berries.

was the ambition of the
ost illustrious noblemen's
ourts and monasteries to
ake their own liquors
ased on mead in their own
ead breweries. Then they
ere stored for some years
get mellow, to obtain the
quired taste and strength.
amous old Polish meads
Kapucyński" and "dęb-
ak" were prepared ac-
ording to special recipes.

Dębniak" mead, aromatic
nd acrid, "czwórniak" va-
ety was made with an ad-
tion of hop, cinnamon,
niper berries and valerian
ots. It must have been
ally good since the name
dębniak" (a derivative from
k kegs in which it was
pt) became a synonym

The older the mead – the greater splendor it fetched for the landlord. And although gradually it gave way to "Okowita" (a rye vodka) on the Polish dining tables, the old recipes were carefully kept in treasuries and hiding-places of noblemen's homes and monasteries. The tradition of brewing mead based on those recipes has been preserved up to this very day. Nowadays this old Polish liquor is prepared as it used to be: it is pure honey with an addition of hop, juice of fresh fruits, extracts of aromatic herbs.

Mead is the result of mixing the fruit must and honey in the right proportions. These proportions are 1:3 or 1:2 and thus the meads are named "trójniak" or "dwójniak" respectively. Yeast make honey and must ferment and then it is time for mellowing in storage. It is only a very simplified description of the production process which, however, comprises still the "secret', art, which includes the knowledge what kind of mead to choose, which fruit must, herb and spices to add.

Poland's biggest mead producers are in Milejów near Lublin in the southern region of Poland. Here summer is usually warm and dry and thus conditions for bee keeping are favourable.

Honey gathered by bees in these regions has some special qualities also. It abounds in vitamins and is very aromatic. The Milejów meads are considered by conoisseurs to be the most tasty.

They are made of the delicious Lublin honey which is of importance as this honey makes an excellent base. The technology of production also plays an important role. The manufacturing season in Milejów starts in July. It is then that a real flow of honey comes by road and rail to Fruit and Vegetable Processing Works in Milejów (which is the full name of the Milejów producer). First comes the acacia honey then the linden, the buckwheat and next the heath honey. Another delivery are fruits which are used to make the must added to the mead sweetwort.

Thus, the famous **WAWEL mead** is manufactured from the acacia honey with an addition of hip juice. It has an exquisite taste and is rich in vitamin C. However, the most important is the bouquet, most highly appreciated by conoisseurs. It has a touch of hop and some herbs, most of them juniper.

Where does its name come from?

It is produced according to the old recipe of the royal mead brewers who made it for the kings living in the Wawel Royal Castle in Cracow, the then capital of Poland. The castle is drawn on the label of the bottles.

The **KLASZTORNY mead** is also aromatic and exquisite in taste. WAWEL and KLASZTORNY are really worth trying and are highly appreciated in Europe as well as in USA, Japan and Australia.

The **PIASTOWSKI** and **BERNARDYŃSKI meads** are the "trójniak" variety coming from the Lublin apiaries. They are produced by the "Pszczelarz" cooperative in Lublin.

The STAROPOLSKI, NADWIŚLAŃSKI, MILLENIUM and MALINIAK meads are produced in the capital of Poland by the WARSOWIN factory. Each of these excellent meads is highly aromatic, features its own characteristic bouquet and colour, according to the fruits, the juice of which was added.

And thus the **NADWIŚLAŃSKI mead** is red because of the addition of the cherry juice. The flavour of this fruit is dominating in its aroma.

The **STAROPOLSKI mead,** pale gold liquor takes its time to mellow in storage of the mead brewery. The secret of the recipe allows to preserve the aroma of fresh honey in the fermentation process. In 1965 at the World Olympics of Wines and Liqueurs in Luxemburg the qualities of this liquor were highly appreciated. The mead was then awarded a medal and diploma.

The **MILLENIUM mead** amber coloured due to the contents of strawberry juice, has a very fine aroma. It was produced especially to commemorate the Thousandth anniversary of the Polish state, hence its name. It is bottled either in glass bottles or in ornamented earthen jars. Such a jar is a real decoration of the bar at your home. It is also an attractive gift for your friends.

The **MALINIAK mead** is a successful blend of honey and raspberries. The result is a bouquet of which a lot may be said but it is better to try for oneself. It is highly appreciated by French customers.

The **BABUNIA mead** is a gift which brings a lot of joy. An ornamented bottle in the characteristic packaging contains the liquor with a spicy aroma and mild taste. Its producer is the "Okęcie" cooperative in Warsaw and is made according to a very old recipe.

The **NIEDŹWIADEK** and **TENCZYŃSKI** are also excellent "trójniak" meads.

Meads are good for any season and any occasion. When you feel cold or on a rainy autumn day when you feel depressed a glass of warm mead drink will put you on your feet. A cold would pass. Good mood would return. It is also worth to try a cocktail with one of the varietes of the mead. You can try your hand at making your own composition which perhaps your friends will call your speciality. And in summer when you suffer from the heat wave, well-cooled mead with a drop of lemon juice and ice cube will fresh you up and quench your thirst. A glass of mead would always raise your spirits and create a friendly atmosphere. An excellent liquor warms the body and cheers up the heart...

The sole exporter of Polish meads is the AGROS Foreign Trade Enterprise.

W. Bator-Koczorowska

SPECIALIZATION EXCHANGE COOPERATION

Interview with Mr. Jan Giedwidź, Director General of Foreign Trade Enterprise ROLIMPEX

What is ROLIMPEX's position in the world market of agricultural goods and foodstuffs?

"Each interview usually begins with some dates showing the historical background of the activity of an enterprise. As I am against all routinist forms of activity, however, I shall only give one date, that of the establishment of ROLIMPEX. The company was set up in 1951, and so is a young enterprise with considerable developmental prospects. And to finish with statistical data, I will add that in 1973 ROLIMPEX's transactions will total approximately US $ 750,000,000. This is, a record level, signifying a 100 per cent increase over a period of several years. The increase has been due to a growth of the volume of sales and purchases as well as to the high prices for agricultural goods and foodstuffs in the world market. ROLIMPEX is certainly a very attractive partner in trade contacts in the market of cereals, fodder, oilferous seeds and sugar. Polish exports and imports of the above-mentioned articles constitute a considerable part of the world trade in these commodities. Our number-one task for the coming years is to change the structure of the company's turnover and increase exports to ensure, at least, the balancing of the expenses connected with imports. I will add that at present imports constitute some 70 per cent of the total turnover of ROLIMPEX. I am convinced – like all my associates – that the dynamic development of agricultural production in this country, initiated in 1971, will enable us to carry through our plans in a relatively short time. In this way, we will maintain the very high rate of growth of turnover also in the coming years. In order to cope with these tasks, we are constantly trying to improve and modernize our methods of work. Among other things, we are well ahead in introducing computerization of our work and in creating a centralized information section."

Your purchases in foreign markets have grown very fast in recent years. What has been the reason for such an increase in imports?

"The dynamic development of agricultural production in Poland is very evident in the sector of animal production. The intensification of cattle and pig breeding has been reflected in an un- [illegible] increase in the cattle and pig population. This situation has brought about a big growth in the home market demand for fodder, above all, for high – protein fodder. In view of the inadequate possibilities of a quick increase in the production of fodder concentrates in Poland, the existing shortage could be eliminated only by way of increased imports. Measures have already been taken to ensure a growth of the production of fodder, and I am convinced that they will yield good results. There is no doubt, however, that fodder imports – particularly high – protein fodder – will remain at a high level, and their contribution towards meeting the home demand will be only slightly reduced. The structural transformations taking place in Polish agriculture and the special emphasis on a growth in the cattle and pig population will mean that in the next few years Poland will still be importing cereals and fodder concentrates."

You have said that the intensification of exports will be one of the major aims of the company in the years to come. On what premises do you base your big plans in this field?

"First of all, on the progressing specialization observable in Polish agriculture. Such tendencies can be seen all over the world today, and I do not have to point to the benefits which this process is bringing. In keeping with the natural conditions existing in our country, we are beginning to specialize in the cultivation of several plants, such as sugar beet, rye, rape and qualified seeds. In all these fields, Poland is making a substantial contribution to world production. Let me recall that we are the second biggest world producer of rye and occupy the fourth place on the list of sugar beet and rape producers. Naturally, this fact is properly reflected in the exports of our company. We are a traditional exporter of sugar, selling some 400,000 tons of sugar annually in foreign markets. Every year we export some 60,000 tons of rape – oil. We have established a reputation as an exporter of seeds. We sell them to about 30 countries, including Denmark and Holland which themselves belong to the leading exporters of seeds. Recent years have undoubtedly brought an acceleration of specialization in Polish agriculture. This is proved, among other things, by the expansion of the production potential in the sugar – refining industry or the increased area under rape cultivation. Naturally, a lot remains to be done in order to achieve a level of specialization which would allow for the optimum utilization of our climatic and soil conditions. Owing to the system of planned economy, we are able to effect the necessary changes in the structure of plant cultivation, and we will certainly take advantage of our possibilities. This, among other things, is what makes the plans of our company feasible.

In your opinion, what steps should be taken in order to cope with the very difficult situation in the market of agricultural goods and foodstuffs and to adjust the supply to the constantly growing demand?

"The world food balance has for some time now been very unfavourable. As a result of bad crops in over a dozen countries of the world, it has been found that the demand for agricultural products and foodstuffs is much greater than the possibilities of supplying these goods. In addition to the bad crops, the growing consumption throughout the world has also contributed to the shortage. For me there is no doubt at all that the posibilities of coping with this very difficult situation should be sought mainly by way of concluding multilateral international agreements guaranteeing profitability of production to the producers, reasonable price levels to the buyers, and the elimination of the danger of starvation in certain geographical regions. The initiatives of individual states aimed at increasing their production, or even initiatives on a regional scale, cannot solve the problem totally. It is necessary to create such reserves – to be placed at the disposal of international organizations – which would ensure that bad crops in the countries playing a substantial role in shaping the international food balance would not constitute a serious threat to the world. A joint international action may bring the situation under control and so balance demand and supply. After a period of a kind of fascination with industry, mankind is beginning to attach much greater importance to the problems of agriculture, which fact opens up enormous prospects before the exporters of agricultural produce and meat, and all kinds of processed foodstuffs. Our company is fully aware of the difficulties which will continue to exist in the agricultural goods and foodstuffs market. Therefore, we are striving to increase exports of certain articles, e.g. sugar, the production of which is showing an upward tendency in Poland and which is in short supply in the world. As regards the articles which cannot be produced in our country for climatic reasons, we will be establishing contacts with their producers in order to ensure supplies in the years to come. In conclusion, I would like to stress that ROLIMPEX will actively participate – within the scope of its competence – in the work of international organizations with a view to improving the situation in the world market of agricultural goods and foodstuffs."

Interviewer: Alicia Brandys

100

varieties of

dried herbs

medicinal and seasonings

Linden flowers

Camonile flowers

Elder berries

exported from Poland by
ROLIMPEX

ROLIMPEX

From fields, forests and meadows

MEDICINAL HERBS AND SPICES

Folk medicine has for many centuries been aware of the curative and nutritious properties of herbs. But only the extensive studies conducted in the 20th century have fully confirmed these properties.

The curative properties of herbs, and their specific flavour, are the reason why – in spite of the enormous development of synthetic chemistry – interest in the medicinal herbs and spices, abounding in the plant world, has been steadily growing.

Most of the Polish herbs are now cultivated; but some still grow in their natural state.

As regards exports, about 80 per cent of their overall value are cultivated herbs, as the amount of wild-growing herbs dwindles year by year due to the intensive development of agriculture. Cultivation and harvesting of medicinal herbs and spices, both for local needs and for export, is the responsibility of the HERBAPOL Herb Industry Union. Having an appropriately trained staff of specialists, skilled pickers and planters, numerous laboratories, experimental centres, stores, and modern machines – HERBAPOL uses raw materials conforming to the standards laid down in the Polish Pharmacopoeia, and to export requirements.

In charge of research, both on acclimatization and regionalization of herb plantations, on improving the quality of the existing medicinal herbs, and development of new ones, is the Poznań Institute of the Herb Industry, employing a skilled staff of specialists.

The numerous purchasing stations throughout the country supply a wide range of wild-growing herbs, including such valuable export items as: ANTHYLIS FLOWER, CORNFLOWER, YARROW FLOWER, NETTLE, SHAVEGRASS HERB, JOHNSWORT, BURDOCK, COUCH GRASS, etc.

The picking of herbs in Polish fields, meadows and woods is closely supervised by Voivodship Nature Protection Agencies which intervene in instances of excessive gathering of plants that are already scarce. In such instances the HERBAPOL Union, and the local organizations cooperating with it, apply in seeds or semi-cultures.

Anyhow, cultivated herbs are beginning to prevail; this is aimed at producing herbs with a higher content of oils or active bodies, as this is what principally accounts for their medicinal properties. It is also in line with foreign trade requirements.

The ROLIMPEX enterprise exports about one hundred varieties of dried herbs – either whole or processed: cut, rubbed, decorticated, or pulverized.

Many herb varieties are picked or cultivated specially for export.

In view of the custom now prevailing abroad, namely of making herb infusions from herb-tea bags, importers are demanding deliveries of more finely cut herbs. This involves principally peppermint leaves, camomile and linden flowers.

The following parts of plants are exported: flowers, leaves, fruits, seeds, stalks, roots, and rootstock, etc. In addition to the careful drying and sorting of herbs by works subordinated to the HERBAPOL Union, all herbs earmarked for export are subjected to meticulous quality control performed by the Quality Inspection Office.

The value of exports of medicinal herbs and spices has grown more than threefold over the past decades. In 1972 alone it was 31.4 per cent up on 1971.

All the medicinal herbs and spices exported over the years 1965–1972 went to West European and North American countries.

The principal buyers of herbs are: the Federal Republic of Germany, France, Switzerland, the United States, Austria, Belgium, Great Britain, Norway – all of them highly developed countries, where herbs are used as a raw material in the pharmaceutical, cosmetic, chemical, foodstuffs, and alcohol industries.

58 per cent of 1972 exports went to ECC countries; 16.6 per cent – to EFTA countries (Great Britain included); and 25.4 per cent – to overseas countries, first of all to the United States.

The exported herbs can be divided into two groups, depending on their destination:

a) medicinal herbs,
b) spices.

The principal medicinal herbs exported by ROLIMPEX are: camomile flowers, hawthorn flowers with leaves, linden flowers, elderberry flowers, birch tree leaves, peppermint leaves, nettle leaves, common wormwood, John's wort, shavegrass herb, sweetflag, and couch grass, angelica roots, lovage roots, ergot of rye, etc.

In view of the steady growth of spice consumption all over the world, special attention is devoted in Poland to the development of production of this group of herbs. The HERBAPOL plans for the years 1974 – 1980 provide for a considerable expansion of production of such herbs as: coriander, marjoram, thyme, savory, basil, estragon, lovage – in wide use abroad both for seasoning of meat and other preserves, and as popular seasonings for home use.

Exports of caraway seed have been dynamically growing of late. Taking the value of caraway exported in 1966 as 100, the value of 1967 exports amounted to 155, in 1968 – 249, in 1971 – as much as 375, and in 1972 – 557, an increase of more than five and half times over the past six years. The reason for this is the particularly great demand for caraway, especially in 1971 and 1972.

The principal buyers of Polish caraway are: the United States, the Federal Republic of Germany, and Austria. Specially popular abroad is the caraway from Żuławy area – of top quality. To store caraway in adequate conditions, HERBAPOL has built silos in the main caraway cultivation areas. Bags bearing the "Polish Caraway Seed – Product of Poland" inscription can now be encountered in the ports of New York, Los Angeles, Montreal, London, Hamburg, Rio de Janeiro, and Melbourne.

Along with caraway seeds, another important item in exports of spices are coriander seeds, with a high content of essential oils.

Plans for the years to come, of both the HERBAPOL Union as herb producer and supplier, and ROLIMPEX, as their exporter, provide for:

- a further increase in exports of cultivated herbs,
- a further development of cultures and production of spices,
- an increase in exports of processed herbs.

In 1974 the HERBAPOL Herb Works, producing herbs for export, will build production lines combining the processes of moisturizing, cutting, sifting, drying and sorting of separate herb varieties. This will enable the works to step up exports of cut and pulverized herbs. Plans for the years 1975–1978 also envisage exports of herb-tea bags, in view of the rapidly growing consumption of herbs in this form abroad.

These plans will permit of maintaining the good reputation enjoyed – due to their proper production and careful preparation for export – by Polish herbs for many years, even with the most exacting foreign buyers.

W. Danielewicz

AGROS

Krakus clear as a crystal

KRAKUS brand Vodka is one of he best Polish liquors awarded medals at international competitions and expositions. KRAKUS as well known for its high quality as WÓDKA WYBOROWA or WÓDKA LUKSUSOWA (Luxury Vodka). Like the two latter, KRAKUS is also a clear vodka.

KRAKUS Vodka is produced of the same rye spirit, distilled twice, as WÓDKA WYBOROWA. But the spirit used for the production KRAKUS is selected from a large number of distilleries in the region of the country. Distilled water is also used for the production of KRAKUS Vodka, but a quite different technology applied to its processing.

s is known, Poland is one of the biggest world producers of rye, which is a traditional Polish raw material for making the most refined vodkas.

The climatic conditions as well experience in selecting and growing mean that the rye of Poland, particularly the varieties grown in the region of Poznań, have been recognized as the best for the production of the spirit used for the processing of clear vodkas. For this reason the spirit used for the processing of KRAKUS Vodka is produced by the distilleries of Poznań region, using only specially selected varieties of rye and natural, traditional methods of spirit production.

When it has been qualified as a result of laboratory and organoleptic tests, the spirit is subjected rectification by special rectification apparatus.

Due to the experience of Polish experts as well as the special apparatus used and rigorous laboratory supervision carried out during the whole technological production process, the rectified spirit is of the highest quality. After laboratory analysis and organoleptic tests by a group of experts the results indicate whether the spirit can be used for the production of KRAKUS Vodka.

KRAKUS Vodka is made from rectified rye spirit mellowed in storage and distilled water which is also prepared under a strict laboratory supervision. The processing gives the vodka its characteristic soft taste and flavour. The processing applied in the production of KRAKUS Vodka consists of physical treatment only. No sugar or any other chemical agent is added. Hence, the sweetness of the vodka is natural and refined.

After having mellowed the vodka in storage and its flavour has been tested by a group of qualified tasters the KRAKUS Vodka is bottled. It is crystal-clear and comes in a bottle with an attractive label in white, black and red with a figure of "Krak", a mythical national hero on horseback. So this is a very attractive product, worthy of the table of every connoisseur.

KRAKUS Vodka should always be served chilled. It is good for cocktails for it brings out the specific flavour of each ingredient. In Poland KRAKUS Vodka is also served straight in frosted glasses with ice cubes.

B. Skrzypczak

IMPORTED
Polmos
KRAKUS
PRODUCTION POLONAISE
PRODUCT OF POLAND

WÓDKA WYBOROWA
DIRECT FROM POLAND
Polmos
WODKA WYBOROWA
PURE GRAIN
45°
0,75 L

VISITING THE PRODUCER

TARCZYN PRODUCTS ARE REALLY RELIABLE

Natural fertilization, the optimal soil and climatic conditions of Poland as well as the efforts of growers to cultivale only the best varieties of fruit ensure its excellent flavour and the modern technology of fruit processing is such that the flavour is not lost. Fruit processing factories are situated in areas of the largest fruit plantations. Therefore, fruit from the orchards and vegetables from the field are taken directly to the factory, where the raw material is processed immediately.

Besides excellent flavour and nutritious values, the freshness of the raw material is of prime importance to the value of the processed fruit and vegetables. During the process of production and while preparing the merchandise for export, the quality of Polish processed fruit and vegetables is supervised with great care.

The processed fruit and vegetables exported by the AGROS, Foreign Trade Enterprise, are popular with foreign consumers. Therefore, exports of these products are increasing steadily, Foreign customers importing food products are becoming more and more interested in the quality of the raw products and the conditions of production. For example not only should the processed fruit and vegetables be nutritious and tasty. They should also fully meet the highest requirements of hygiene so that they can be served even to toddlers. The fruit and vegetable products exported from Poland satisfy all these conditions.

We paid a visit to one of the largest producers, the Mazowieckie Zakłady Przetwórstwa Owocowo-Warzywnego w Tarczynie (The Mazovia Fruit and Vegetable Processing Factory at Tarczyn) during the peak period of the processing season. The factory situated close to the international route No 7, not far from Warsaw, is an ultra-modern one with automatic modern production lines ensuring the highest quality of products.

The factory was purposely built in the vicinity of Warsaw in a region with good long standing horticultural traditions. Suffice it to say that the Horticultural Institute organized by world-renowned prof. J. Pieniążek, at nearby Skierniewice, closely co-operates with the producers of fruit and vegetables for the Tarczyn factory.

The fruit and vegetable plantations of the region cover an area of 1750 hectares. More than 2,000 planters have concluded long-range contracts for deliveries of certain quantities of fruit and vegetables in particular assortments, satisfying the requirements of foreign buyers. The agricultural advice service experts help the growers in each subsequent stage of agricultural production supervising the application of pesticides to ensure that it conforms to the norms permitted by the sanitary regulations of the importing countries. All the experts are subordinated to the Chief of Supplies and Contracting Department of the Tarczyn processing factory. Each of them is in charge of a particular number of horticultural farms and his responsibility covers the phytosanitary protection of fruit and vegetables and prophylactic activity to ensure raw material of the highest quality.

There was a particularly good crop of strawberries in 1973. The fruit was delivered to the factory at record speed. The Tarczyn factory has the capacity to process up to 600 tons of raw material daily. The rich assortment of its products is illustrated by posters lining the road leading to the gate of the factory: every 10 metres posters advertise different assortments of deep frozen fruit and vegetables, fruit juices, refreshing drinks, fruit concentrates and musts.

This advertising mosaic runs for several kilometres. The Tarczyn factory is famous for its deep frozen fruit and vegetables (one thousand tons was exported during the season of 1972 in which the fruit crop was not too good).

Such fruits as strawberries, raspberries, blueberries, black and red currants are exported from this factory to west European countries, chiefly to Great Britain, Austria and the FRG.

The largest quantities of pasteurized musts made by the factory of strawberries, black and red currants and cherries are exported to the Federal Republic of Germany and to Austria. It is worth recalling that due to the process of pasteurization no conservant needs to be added to the musts. The musts chilled to +3° or +5° centigrades are transported by isothermic tanks delivered for this purpose by the buyers, immediately upon their production.

Here is a statement by Mrs Zofia Kutyna, the chief technologist of the factory, whom we have asked for information on the production of concentrated juices and fruit concentrates, i.e. two assortments which enjoy the highest demand abroad at present.

> "For the production of juices we have installed a new automatic line of modern machinery. Just have a look, says Mrs Kutyna, how the apple concentrate is produced. The fruit is delivered in bulk by trucks and is unloaded into special water canals from which the fruit is transported by water to a mechanical washing machine from which it passes onto a sorting line. This retains any raw material with the slightest defects which went unnoticed at the purchasing station at which as a rule a preliminary, very strict quality control is carried out. The absolutely sound apples are next crushed, pressed, pasteurized and de-pectinized. Prior to condensation the concentrate is chilled, clarified with gelatine and filtered. During the process of condensation the concentrate is de-aromatized in order to separate the aromatic substances for their concentration. During the process of producing juices, already in the importer's country, the aromatic substances are added to the concentrate in order to obtain a taste and aroma as close to the natural one as possible.
>
> The concentrate, condensed sevenfold, is poured into barrels containing about 200 litres each or into tank trucks while the aromatic substances, condensed nearly a hundredfold, are poured into special containers, as a rule made of plastic, in accordance with the buyers' demand."

We pass through large production halls of the factory, following with interest all the stages of production, which have been explained to us by the chief technologist. Cleanliness is absolute everywhere. The staff of approximately 1,500 persons dressed in white aprons supervise the work of efficient machinery.

Prior to each loading of the merchandise for export, each product undergoes a scrupulous quality control.

And this is why the factory has no complaints from buyers. The products from the Tarczyn factory also enjoy a good reputation due to additional quality controls carried out by the Quality Inspection Office.

Janusz Trzcianka

A DAINTY POLISH BLACK CURRANT JUICE DRINK

The Polish black currant juice drink is known in many countries. It is a non-alcoholic drink, obtained from raw black currant juice or its concentrate, that has not been conserved chemically. The juice is seasoned with sugar in order to obtain a pleasant vinous-sourish taste and is preserved by heating in its final stage of production.

The black currant juice drink is a clear juice, that is appreciated exceptionally highly by consumers. This partiality for it perhaps has its source in being accustomed to ideally clear wines, which the black currant juice very closely resembles. This doubtlessly also issues from the high requirements of the consumers so far as the values of taste and wholesomeness of the juices are concerned. A carefully prepared technological recipe is used in the production of the black juice drink in the Polish fruit-vegetable industry. The preliminary operations are: sorting, cleaning and washing the fruit, removing stems and crushing. Then a special enzymatic treatment, pressing and deaerating of the juice follows, clarifying and centrifuging (eventually thickening the raw juice and – before using it for the production of a juice drink – diluting it to the initial raw juice), then improving it (bringing the juice to the right taste), pouring it into bottles and conserving it by heating.

As seen in the technological stages above, no artificial preserving colouring agents are used in the production of fruit juices. The juice is given spiciness. It becomes sufficiently sweet and relatively (but not too) sour.

Sweet juices of low acidity seem to be pleasant but quench the thirst less well than drinks of a certain acidity, i.e. at least a content of 0.6% acids in conversion to apple acid.

On the other hand, too sour juices must be diluted with water or be sweetened somewhat more.

KRAKUS
Product of Poland
Blackcurrants
drink juice
(ready to serve)

rant juice has a very high acidity (average of the order of 2.11%) it is necessary to correct it during its production into a juice drink. In this precisely lies the principal secret of the high quality of the taste of this drink. Apart from the special technology, the merits of the black currant fruit drink also issue from the specifics of the Polish climate and soil properties of the regions where the cultivation of the black currant is conducted. Fruit juice drinks are dietetic drinks, excellent in quenching thirst. They contain valuable components easily assimilated by the human organism, such as organic acids, sugars, mineral salts, tannins, volatile oils, vitamins, natural dyes. The juice of the black currant is an exceptionally nutritious drink and is, therefore willingly consumed. It contains anthocyanine dyes preventing neoplastic diseases. Black currant juice contains a large amount of vitamin C (150–460 mg%). We present for comparison its contents in such popular fruit as apples (barely 5–6% and grapes (only 3–5 mg%).

The black currant juice is exported in very aesthetic easily opened tins of "Ring pull type" (contents — 0.55 l) with a trigger opener.

Worth adding that the black currant juice drink is relatively cheap. Cheap because a tin of this juice costs less than an equivalent quantity of raw fruit. Thus, it is a universally available drink. It is immensely advantageous owing to the present tendencies in alimentation and dietetics. Drinking black currant juice is recommended for those persons who are on a slimming diet, and also for everyone who avoids meals rich in carbohydrate calories. Black currant juice drinks will surely give variety to every daily menu. It is also excellent in preparing diverse drinks and coctails.

The Foreign Trade Enterprise AGROS and the Ship Chandlers BALTONA supply black currant juice drinks on demand of our customers.

Zbigniew Gryss

POLISH DESSERTS FROM POLISH FRUITS

POLISH DESSERTS FROM POLISH FRUITS

When you are in Warsaw do not fail to go to the HORTEX Cocktail Bar at the intersection of Marszałkowska and Świętokrzyska streets.
This bar serves excellent sweets, juices, ice-creams, cocktails, jellies, creams, and cakes prepared from fresh and frozen fruits.
All the sweets proposed by us can also be made at home from the excellent Polish fruits exported by HORTEX Foreign Trade Enterprise.
Each one of the following recipes makes a single helping; and the components are indicated in the order in which they should be arranged, from the bottom of the bowl or dish upwards.

STRAWBERRY LAYER CAKE

Two rounds of biscuit, with cream filling and topped with the same cream:

Butter cream:

Mix 1 kg. of butter with 200 gr. of sugar, add successively 5 whole eggs.
Decorate the top with whole strawberries and top with cooled strawberry jelly.
Put shredded coconut round the sides of the cake.

MOSAIC Jelly

50 gr. lemon jelly
30 gr. whipped cream
Mix:
5 gr. orange peel
5 gr. walnuts
5 gr. raisins
and:
40 gr. whole strawberries
30 gr. whipped cream
50 gr. strawberry jelly
10 gr. whipped cream
Pour Polish "Advocaat" liqueur over the ingredients and decorate with strawberries.

PIKLER SWEET

60 gr. chocolate ice-cream
60 gr. ice-cream with raisins and nuts
60 gr. strawberry ice-cream
50 gr. whipped cream
15 gr. walnuts
20 gr. chocolate liquer or Polish "Advocaat" liqueur

Decorate with strawberries.

AMBROSIA SWEET

40 gr. chocolate ice-cream
40 gr. ice-cream with raisins and nuts
30 gr. whipped cream

Crushed and mixed fruits:

50 gr. bananas
20 gr. peaches
30 gr. pineapple
70 gr. strawberries
40 gr. walnuts.

Pour 40 g. of chocolate liqueur over the fruit mixture

ICEBERG SWEET

40 gr. chocolate ice-cream
80 gr. strawberry ice-cream
50 gr. strawberries in 100 gr. pistachio jelly
5 gr. orange peel
30 gr. heated Polish "Advocaat" liqueur mixed with
10 gr. warm water in which 2 gr. of gelatine is diluted first
30 gr. whipped cream mixed with 10 gr. of chocolate. Decorate with 5 strawberries and a sponge-finger.

CREAM SWEET FAIRY TALE

30 gr. whipped cream mixed with 10 gr. of chocolate
40 gr. strawberry ice-cream
40 gr. chocolate ice-cream
20 gr. pistachio jelly
20 gr. raisins
10 gr. orange peel } mixed
20 gr. walnuts
and:
20 gr. whipped cream
20 gr. strawberry jelly
20 gr. whipped cream
40 gr. whole strawberries
Pour 20 gr. of Polish Advocaat liqueur over the mixed ingredients

IN THE STRAWBERRY COUNTRY

In the near future, the north-eastern macroregion of Poland will become the most important fruit- and vegetable-growing region in our country. The programme for the socio-economic development of that macroregion envisages that it will specialize in agricultural production. It provides for the establishment of agro-industrial production complexes, coordinated with the development of the food-processing industry. Industrial production will increase by seven times in comparison with the present level. This concerns mainly the dairy and sugar-refining industries, meat factories, the fodder, grain-milling and potato industries, and cold storage plants. The planned factories will be equipped with the most modern machinery of very high production capacity. The processing industries will intensify their production, and the planned expansion of cultivation and breeding will ensure high-quality raw material for processing, eliminating the necessity of bringing it from other regions. The Białystok voivodship will become, among other things, Poland's new strawberry growing—centre valuable because its relatively severe climate lengthens the period of plant vegetation, which means it can start selling vegetables when the supplies of other producers have already been exhausted.

The strawberries grown in the area will be delivered to the cold storage plant in Białystok, opened four years ago. The plant is equipped with most modern machinery and installations, and the entire production process is fully automated and mechanized. The cold storage plant has been specifically designed to process fruit. Within a radius of 10–15 kilometres from the plant, large strawberry plantations are being set up (350 hectares), as well as plantations of black and red currants (100 hectares), plums, raspberries and gooseberries (ten-odd hectares each). Already now the time necessary to bring the strawberries from the producer to the store does not exceed two hours. It can be seen, therefore, that the strawberries are delivered to the store almost as soon as they are picked, and are immediately taken from the loading platform to the production line. This is extremely important for the work of the cold storage plant as it guarantees that the frozen fruit will keep all its natural values and its full aroma.

The chip baskets with the aromatic fruit are unloaded from the vans straight onto a pallet. Special carts take the pallets to the chute of a vibration cleaner in which mechanical pollutions (stems, leaves) are removed. The red band of strawberries moves on to a vibration water washer in which the fruit is carefully washed. Scattered along the conveyor belt, the strawberries, already clean, are moved on to the control belt, where their colour is checked, and unripe and damaged fruits are removed. The next machine they are taken to is a calibrator sorting the fruits into small, medium-size and big ones. From there, a lift conveyor carries the medium-size fruits into a freezing tunnel. They leave it, frozen, after 20 minutes and are packed in special paper bags with a triple polyethelene insert. In these packages they are put in store, to be later sent, repacked into standardized cartons (15 kg,), to the world market.

In addition to freezing strawberries in their natural state, the Białystok cold store also produces strawberries frozen with sugar. A special machine mixes selected and calibrated fruit with sugar (ratio 1–5). The mixed mass is put into cans of 13.6 kg, net weight each. The cans are placed on pallets and taken to the freezing chambers. Frozen to –30°C, they are taken to the storing chamber, from where they are sent directly to the buyers. Upon request, the cans can be packed in twos in special cartons.

The production of frozen fruits is one of the most complicated technologies in the food- processing industry. In order to supply the consumer with good, sound products it is necessary to meet very high sanitary-hygienic requirements in the course of production, and the fruits to be frozen should first of all be fresh. These conditions are fulfilled by the strawberries from the Białystok voivodship, and the progressing specialization of the Polish food-processing industry in the field of frozen foods guarantees top-quality goods – and this is how they are appraised by our regular customers.

For your information: the products of the Białystok cold storage plant are exported by three Polish foreign trade companies: ARGOS, HORTEX and POLCOOP.

Felicjan Kotowicz

Rabbit meat

Tasty, Tender and Good for You

A reportage on the rabbit slaughter house at Tarnów Podgórny in Poznań voivodship was published in Issue No. 2/73 of our periodical. There are many such slaughter houses in Poland .In this issue we are going to inform readers about what Poland offers in the way of rabbit meat for export.

As is generally known, rabbit meat is one of the most healthy of all. It is tender, very tasty and has a large quantity of easily assimilable proteins, mineral salts and vitamins (particularly, vitamin C). It is easily digestible and is a low-caloric food. It takes a human being 2 hrs 15 min. to digest rabbit meat while chicken takes 10 min. more and beef takes 3 hrs 25 min. to digest.

And it is for this reason, that physicians and dieteticians recommend rabbit meat for small children, convalescents, the ailing and also for healthy persons, particularly those who are weight watching to keep their slim figure.

The rabbit meat exported from Poland has all the aforesaid properties. This meat comes from rabbits bred on small farms. The basic fodder consists of varied, natural components. Owing to this variety of fodder the rabbit meat is of very high quality and excellent taste. Veterinary doctors carefully examine the rabbits prior to and after they are slaughtered. The rabbits are prepared for export in conditions of absolute hygiene and the modern technology of cooling and freezing the meat guarantee that the meat retains all the qualities of fresh rabbit meat and its natural colour. Before each consignment is sent off the rabbit meat is again tested by a veterinary doctor and the State quality supervising body, the Quality Inspection Office.

The sole exporter of rabbit meat from Poland is the POLCOOP Foreign Trade Enterprise of the Central Union of "Peasant Self-Aid" Co-operatives.

The principal importers of rabbit meat from Poland are: the Federal Republic of Germany, Italy, Switzerland, France, Belgium, Austria, West Berlin, Holland, the Canary Islands and the United States.

Many years of specialization in this rabbit meat have made this a very highly valued product which is in great demand abroad.

POLCOOP offers the following assortments of rabbit meat:

Deep frozen rabbit carcasses without heads, skinned, disembowelled but with kidneys, lungs and a part of liver left.

The colour of the meat is light. The minimum weight of each rabbit carcass with head is 1.20 kg, without head 1.00 kg or 1.5 kg depending on the requirements of the market.

Packing: carcasses are packed in polyethylene or hostaphane (vacuum) bags and next in export cartons of 15.20 or 25 kg net each.

Fresh rabbits chilled. They are skinned, cleaned and disembowelled with or without heads but with kidneys, lungs and a part of the liver. The meat is light. **Packing:** carcasses are packed in export cartons of 15 or 25 kg net each.

The cartons are lined with greased paper. The carcasses are chilled to a temperature ranging from 0 to +4 degrees centigrade.

Deep-frozen portioned rabbits. The carcasses are skinned, cleaned and disembowelled without heads but with kidneys, lungs and a part of liver. They are cut up into three portions. The pieces are formed into oval shape and packed in vacuum hostaphane bags. The weight of each carcass from 1 kg upwards. **Packing**: export cartons of 20 kg net each.

Deep frozen rabbits on trays. The carcasses are skinned, disembowelled and cleaned without heads but with kidneys. They are cut up into portions and placed in trays of equal weight of 1 kg net each and wrapped in thermo-shrinkable film. On each tray there is one hind leg, a part of the loin and a part of the breast together with shoulder. The hind leg and loin account for at least 50 per cent of the meat on the tray. **Packing**: trays, prepared for sale at super markets, packed in export cartons of 20 kg net each.

It is shortly planned to initiate exports of deep frozen boneless rabbit meat.

Delivery: Deep frozen rabbit carcasses are exported all year round.

Surface transport: refrigerator wagons or refrigerating trucks. Fresh chilled rabbit meat is exported from October until March and transported in refriger [illegible]

The high quality and good preparation of the article have caused that Polish onions have achieved success on European markets during the last season of 1972–1973. In comparison with the prices, which were attained for competitive onions, the price for Polish onions was the highest. Such an evaluation by the market is the most authoritative.

The close cooperation of Polish scientists, the Central Union of Horticultural Cooperatives and growers with the Foreign Trade Enterprise HORTEX as the sole exporter, tends toward maintaining a high standard of Polish onions.

The production of onions amounts to ca 350 thousand tons per year, taking third place on the European market, after Spain and Italy, and runs at the level of the Dutch production. The importance of Polish onions on European markets does not result only from the volume of its production, but from its high quality. Countries which are the leading exporters themselves, precisely such as Holland and Italy, import Polish onions as a choice quality article.

Polish onions of the **"Wolska"** variety are round in shape, of a light straw colour, medium thick and tightly adhering shell. The flesh is white with a creamy coloured shade, has a characteristic mild taste, is crisp and juicy. Next to high taste value, the **"Wolska"** variety onions perfectly fit for transportation and long storage.

These two qualities result from excellent soil and climatic conditions, as well as from the long work of Polish growers, achieving increasingly better species of the selection. The onions are planted in Poland on soils rich in natural humus and chemical agents are applied in minimal quantities. The long vegetative period from April to September and maturing during the dry and sunny period exert an influence on the quality. The fact that drying takes place in natural conditions: sun and wind – is particularly essential.

After its harvest and after preliminary operations by the producer, the onions are delivered to collective storages, where they are sorted and put into bags immediately before being delivered for export. HORTEX supplies the consumers with onions of specified size that is pickles 25–35 mm, drilling 35–50 mm, medium 50–70 mm and large above 70 mm.

The onions are packed in cotton bags of 25 kg and also in retail net or polyethylene bags of 0.5 or 1 kg. HORTEX expects considerable success in the export of onions in retail packs.

Polish onions have an established position and assured demand on the largest importing markets of Europe, above all the Federal Republic of Germany and Great Britain. To the FRG HORTEX supplies mainly smaller onions (drilling) whereas medium onions are delivered to Great Britain.

HORTEX also exports onions to France, Italy, Holland, to the Scandinavian countries and to West Berlin.

When exporting, HORTEX takes advantage of the storehouses and grading plant in Szczecin and Gdańsk – the storing-loading capacity of which amounts to 20,000 tons. These are air-conditioned storages, enabling to continue exportation up to May. Owing to the expected increase of demand, the intention is to shift in the near future a part of export deliveries to the end of the season, that is April and the beginning of May when European markets are in need of good quality onions.

From Poland... to 15 countries

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S C O HORTEX

SCIENCE AND TECHNOLOGY

POLISH VETERINARY AND ZOOTECHNICAL SERVICE

Faculties of Agricultural Colleges

The higher schools training students for work in all agricultural specialities are Agricultural Colleges which are schools of university level. Among their many specialities two are connected with animal production, namely the Faculties of Veterinary Medicine and Zootechnology. The former deals with protection of the health of animals and, through supervision over foodstuffs of animal origin – the protection of human health as well. The other faculty is concerned with trends of breeding, raising, and feeding of animals. There is close scientific and pedagogical collaboration between these two faculties, and also cooperation in the introduction of research findings into practice. The principal scientific problems handled by inter-branch teams are those of genetics, immunopathology, large-scale and industrial production technology, construction of farm buildings, and protection of the environment.

The basic organizational units of Agricultural Colleges are institutes combining a number of related branches of science in the research and pedagogical aspect: four institutes at the Faculty of Veterinary Medicine, and three at the Faculty of Zootechnology. Within the framework of the institute there are research and teaching departments corresponding to the chief specialities, and specialized laboratories; the latter are methodic units equipped with apparatus for experiments. Research problems are solved on the laboratory scale at the College; and on an experimental scale – in the College's own farms; they are introduced into production at breeding enterprises on the basis of contracts implemented under the close supervision of the College's centre for progress in agriculture. Results of research are published in Polish and foreign publications, and in those edited by the College itself, namely the scientific periodicals "Weterynaria" and "Zootechnika".

Students are trained not only at the College, but also at veterinary medicine departments, at meat processing works, and at large breeding farms. The plans and schedules of studies are regularly brought up-to-date – as regards the substance of the material, its modernity, and the prospects of its application in professional work. Particular stress is laid on the students' personal work, and their adequate general education – the basis for subsequent post-graduate specialization. The plans of studies consist of three fundamental parts: basic, vocational and specialized studies. The most gifted among the students receive individual tuition and begin research work before graduation at the scientific circles established at the institutes.

The faculties have the right to award the scientific degree of doctor in veterinary medicine, and doctor of agricultural sciences; they can also qualify students for the position of associate professor within the range of their respective specialities.

Veterinary medicine departments — their programmes and achievements

There are four veterinary medicine departments in Poland; the duration of studies is 5 years, divided into 10 terms; graduates receive the title of veterinary medicine physician authorizing them to act as such. Taking as an example the Faculty of the Wroclaw Agricultural College, we give below data on the current number of students and research workers. There are a total of 825 students. During the 28 years since the Faculty was founded 2772 persons have graduated; 276 doctor's degrees in veterinary medicine were conferred, and 71 higher degrees. The Faculty employs 110 research workers and lecturers, among them 33 professors and associate professors. It also has a staff of research workers, technical specialists, administrative employees, and a number of manual workers.

The Faculty has the following institutes:

Institute of Physiological Sciences, doing research in: anatomy, histology combined with embriology, biochemistry, physiology, pharmacology, physiopathology.

Institute of Infectious and Invasive Diseases, dealing in: infectious diseases, parasitology, microbiology, pathological anatomy.

Institute of Animal Pathology and Therapy, with the following wards: surgical, obstetrical, and internal.

Institute of Animal Products Hygiene, with the following specialities: hygiene of meat and slaughter animals, hygiene of processing.

The achievements of the past few years include: research on trichinosis, its occurrence, control, and treatment. Of special value is the definition of the host-parasite ratio (immunological phenomena). Equally valuable research includes problems of: muscle enzymology, heart muscle metabolism, high-energy transformations of phosphates, rumen physiology and pathology; the latter includes nervous regulation and hormonal adjustment, acidosis, composite anesthesia with application of halotane in a closed circuit; parenteral feeding of fats; research on tuberculosis, on genetically conditioned diseases, and on immunogenetics.

The Wroclaw department of parasitology is leading in research on trichinosis not only in Poland, but also on an international scale; this is also applicable to research on toxoplasmosis.

The present research is usually conducted in large groups, coordinated by specially appointed specialists, and mainly financed according to subjects, that is allocations for specific research problems. This trend of integrated work, namely the concept of study, the methods applied by various specialists, and the final synthesis will be steadily expanded

Research is now in progress on: protection of the health of animals bred on large farms; the physiology and pathology of the gastric tract in ruminants; the biological and nutritious value of foodstuffs; protection against incidence of alimentary tract diseases and poisonings.

The research workers of the departments are members of many scientific societies, both at home and abroad. They participate in many local and international congresses. The next Congress of the Polish Society of Veterinary Sciences is to be held in Olsztyn in 1974; the scientific achievements of the past four years will be presented there, and work trends for all veterinary medicine branches will be outlined.

Zootechnology Departments —programmes and achievements

There are seven zootechnology departments in Poland; all of them were organized in the fifties. The dynamic development of these departments over the past years is due to the steadily growing needs in this field. The economic situation prompted the training of zootechnicians at higher schools in the specialities essential for modern farming.

Zootechnological studies are organized by both the stationary and extramural system. There are two kinds of stationary studies: those of 4 years, training engineers; and of 5 years – for Masters of Science Engineers. Extramural studies for regular engineers last 5 years, those for Masters of Science Engineers – two and a half years more.

Graduation papers are prepared at various institutes and departments; they involve the following specialities: breeding and genetic; the technology of meat production and of milk, eggs, and wool; zoohygiene; feeding of animals; fodder knowledge; limnology and fisheries.

In the field of research the Departments cooperate with one another, with other institutes of the Colleges, with institutions of the Polish Academy of Sciences, those of ministries, and with various economic institutes.

The Faculty has three institutes. The largest of them is the **Institute of Breeding and Animal Production Technology.** It is composed of six departments, of which four are concerned with breeding and production technology of beef pork, poultry meat, milk, eggs, and wool.

Research work in these departments focusses on studies involving improvement of farm animals: production technology on big farms; prevention of anemia in piglets; on the regionalization of breeding farms, and the economics of production.

The remaining two departments are those of zoohygiene, and of genetics and improvement of animal breeding methods; the research they do covers problems of microclimate dynamics in stables, taking into account the thermal and ventilation balance; the genetics of animal populations and their quantitative features; and the physiology of poultry reproduction and insemination.

The second of the institutes is the **Institute of Animal Feeding and Fodder Management.** It does research on the principles of animal feeding and fodders. This institute has to its credit important achievements in elaboration of the method of applying stimulators in the feeding of hogs and young poultry, and of synthetic protein-free nitric compounds for the feeding of ruminants. Another of its achievements is determination of the optimal level of proteins and energy in the food of young fattened animals. The institute achieved some interesting results in studies on the processes occurring in the rumen depending on various combinations of fodder, and also on the influence of a generous application of nitric fertilizers on the milk yield and health of cows.

At the third institute – the **Institute of the Biological Resources of Animal Production,** the principal subjects of studies at present are: faunistics and cytology combined with cytochemistry and electronic microscopy; biological resources of pond and lake fisheries; biological analysis of the water and assessment of pollution of surface waters; studies on the circulation of phosphorus and the quantitative distribution of bacteria in lakes.

In addition to their own chemical and biological laboratories, these three institutes run field research stations, too.

Employees of the institutes are members of many Polish and international scientific societies, attend numerous international conferences, and work as FAO experts.

In connection with the intensification of animal breeding, and the taking over by the veterinary service of all supervision over foodstuffs of animal origin, and with expansion of post-graduate studies, both Faculties have enormous prospects for development in the years to come. They will expand their research and teaching potential by developing modern integrated research, allocating further funds, and expanding the laboratory, research, and pedagogical facilities.

Further information on how to be granted technological services within the range of work of Agricultural Colleges are obtainable through Foreign Trade Enterprise POLSERVICE.

Rector of the Academy of Agriculture in Wrocław
Professor Dr Ryszard Badura

Vice-rector of the Academy of Agriculture in Wrocław Professor Dr Jerzy

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50 ORBIS
1923 - 1973

The number of tourists visiting Poland is growing from year to year. They come to see our monuments of culture and art and to admire the beauty of the scenery. Throughout the year every tourist will find something to attract and suit him.

Thus a hunter will spend his vacation shooting, a skier will enjoy the winter season in beautiful mountain regions and those who love riding can spend a wonderful "holiday in the saddle" in specially organized horse riding centres.

Music lovers may enjoy good music going to the excellent concerts at the Warszawa Philharmonic and the Poznań Opera or that in Wrocław.

However, there is something in Poland which a tourist will not find in any other country. Let's be honest, impressions are not everything. Man has a stomach and a palate. Only the renowned dishes of the Polish cuisine can satisfy the connoisseur of good food. And this is because the quality of Polish products is first class. The secret of the excellent quality of Polish products in general and of animal products in particular are the excellent raw materials used for production.

For example. Polish farmers in fattening pigs, poultry or other domestic animals use exclusively natural fodder. This is indeed the most expensive feed, but it provides in effect wholesome products of excellent flavour. Polish ham with its attractive appearance and consistency, Polish smoked fillets, bacon and sausages are real delicacies for the most fastidious consumers.

For persons prefering more delicate meat the best food is poultry. In comparison with other European countries Polish bred poultry is remarkable for flavour and tenderness. Add to this the renowned Polish cuisine, and eating becomes a delight. Polish ORBIS restaurants employ renowned masters in the art of cooking. They are holders of many diplomas, gold and silver medals won at various international culinary competitions and may boast of collections of letters of thanks from foreign guests.

The fact that more than 60 per cent of visitors abroad staying at ORBIS hotels avail themselves of the catering facilities is an indication of the attraction of the Polish cuisine and the great art of ORBIS chefs in

Here, as an example, are a few dishes of the Polish cuisine which are to be found on the menu of ORBIS restaurants:

- Sturgeon sauté, champignons, tomato salad, fried potatoes
- Pike sauté, champignons, tomato salad, fried potatoes,
- Stuffed pike with sauce poulette, vegetables, noodles,
- Smoked salmon pilaff with Parmesan cheese,
- Chicken à la polonaise, lettuce with cream, pailles potatoes,
- Roast duck with apples, fried potatoes,
- Turkey à la broach with cranberries, pailles potatoes,
- Roast guinea fowl on bacon, cranberries, pailles potatoes,
- Cold clear borshch with cucumber,
- Clear borshch with raviolis and sliced cured pork
- Polish Chlodnik (Cold soup) with sliced veal,
- Champignons with cream
- Perch à la polonaise, [stuffed perch boiled]
- Braised mutton in cream sauce, beetroots puree, mashed potatoes,
- Zrazy (beaten steaks), pearl barley, lettuce, fried potatoes,
- Escalopes of veal à la Cracovienne, barley, beans, tomato salad, fried potatoes,
- Pickled porc shank "Golonka", cabbage, potatoes à la polonaise,
- Roast goose with apples, fried potatoes,
- Partridge in cream sauce, cranberries, potatoes à la polonaise,
- Roast pheasant on bacon, cranberries, pailles potatoes,
- Hare in cream sauce, beetroot puree, mashed potatoes.

The best selection of dishes of the Polish cuisine is at the ORBIS hotels: namely: the ORBIS-BRISTOL in Warsaw (founded in 1862), the Hotel BAZAR in Pozań (founded in 1844) and the Hotel FRANCUSKI in Cracow (founded in 1912). The modern Hotels: SILESIA in Katowice, MERKURY in Poznań, HELIOS in Toruń, PATRIA in Częstochowa and BESKID in Nowy Sącz. The said hotels have traditions of many years standing in the serving of excellent tasty food.

hotel
orbis

ORBIS HOTEL SILESIA

POLAND INVITES YOU

THE REGION OF CRACOW

The most picturesque landscapes, numerous places of interest and the best cuisine. This is how you can in short describe the region of Cracow. Nature was particularly generous to the southern region of Poland. Here you can encounter a varied scenery: the high peaks of the Tatra Mts, granite blocks – a minature of the Alps, the unique natural reservation – lime rock hills of the Pieniny with the famous Canyon of the Dunajec river. There are green valleys, vast fir forests and in the vicinity of Cracow – a rare phenomenon – lime rock and caves. Then one should mention excellent climatic conditions, rich folklore, a great wealth of legends and tales attached to nearly every little town and village.

The tourist season lasts nearly all the year round. The changing colour of the scenery makes for the attractiveness of this region of Poland. In summer and in autumn alike tourists find picturesque paths leading up the mountain peaks, and in spring and winter – excellent skiing grounds. Zakopane, the largest resort situated at the foot of the Tatra Mts. region is often termed as the centre of the "white folly" – skiing. If you come to Poland in winter, you really should visit the Cracow region – a true paradise for tourists and gourmets alike...

The restaurants in Cracow are as old and beautiful as the town itself. In the ancient "Sukiennice" (the former Cloth Halls) there is a café with an open-air section right in the middle of the Market Square looking exactly as it used to be at the turn of the century. Another café, "Ratuszowa", (also in the Market Square) is located in the vaults of the Town Hall. The Gothic interiors add to the atmosphere. Waitresses in folk costumes serve excellent hot wines and meads with spices, almonds and nuts added.

"Jama Michalikowa" was established in the fashion of Parisian fin de siècle café-cabarets. The once-famous "Zielony Balonik" (The Green Baloon) literary cabaret as it was named then, soon surpassed its French predecessors. It has remained unchanged to this day. The interiors, decorated and painted by outstanding artists of that time have been carefully preserved.

One cannot miss dining at the "Wierzynek" restaurant. Ages ago kings and aldermen dined here Nowadays splendid dinner parties take place here. Thetraditional old Polish cuisine: "borshch" soup with meat pastry, veal chops à la Cracovienne, cutlets – Royal style, stuffed chicken etc. are among the most favourite dishes.

The "Hawelka" restaurant, also has a longstanding tradition, inviting to try out roast pork with plums and fish à la Polonaise. "Obrochtówka" is a restaurant in the folk style. It is located in the basement and there is an open hearth where hamburgers held on long sticks are grilled. There you can always encounter a few people from the highlands who would be only too glad to dance and sing for you.

You can find a lot of other excellent restaurants in Cracow and it is easy to reach them even without

Royal style as well as "żurek" soup, pike-perch à la Polonaise. On the other hand, in the new "Cracovia" hotel you are advised to order a dish of goose in the old Polish style. When looking for delicious desserts it is best to go to "Literacka" café near the famous Planty gardens. Another place to eat sweets is "Pod Pawiem" (Under the Peacock) café. To sum it up – Cracow is an ideal town for gourmets.

Not far away from Cracow there are the lime rock hills of Ojców and the famous fourteenth century castle in Pieskowa Skała. In its tower there is a café. From its terrace there is a magnificent view on the valley of the Prądnik river and the Ojców National Park. You can sit there admiring the beauty of the scenery. Yet you should not forget to order a local speciality – the blue trout. To satisfy your cultural needs you should certainly visit the castle in Niepołomice housing the most famous Polish literary cabaret. "The Cellar under the Muttons". With the spectacle over there is a ball for the public on the castle premises.

At the crossroads to Cracow, Zakopane, Żywiec and Katowice there is a little town of Sucha Beskidzka and there in the very middle of the market square – stands the oldest Polish inn called "Rzym" i.e. Rome, a place of historic interest. It was built in the 17th century of thick wooden beams joined with braided straw. A big sloping shingled roof and wooden galleries add to its unique charm. In the past horses were tied to its rails, while the mountain folk, especially on market days, spent their time in the inn. And nowadays it also happens that after the Thursday market a highlander drops in for a small glass of some liquor leaving his horse ... on the nearby parking lot and checking in his whip at the inn.

A horse over the half-moon wrought in the copper, an emblem of the inn, is placed in front of the entrance. In the hall which is also the checking room, like in every inn, there is a stone floor, walls are decorated with cart wheels and heads of animals. In the dimly lit restaurant hall you can find a cosy corner and admire the country style furniture... Under the beamed ceiling hangs a large chandelier in folk style made of wooden chips and carbon paper, on the walls pretty wooden decorations and rugs in folk style. Over the bar you can notice a seal with the devil's head, which is linked with the local legend about a Polish nobleman, Twardowski, who sold his soul to the devil but eventually managed to avoid its sad consequences. The inn is famous for a big choice of dishes prepared according to old Polish recipes and served in earthenware bowls.

On the way from Żywiec to Nowy Sącz, once a main route, now mostly tourist route, there lies the village of Jeleśnia with the two hundred year old inn called "Stara Karczma" (The Old Inn). It is built of fir beams with the shingled roof. In front of the [illegible]

teresting is the spacious hall supporter by a big pollar, has a ceiling of fir beams and a big earthenware stove.

In the dining hall there are heavy benches and tables of dark beech wood. On the walls, right under the ceiling you can see folk paintings presenting highland robbers, pretty girls with flowers, saints, making up a gay, colourful gallery. The hall is dimly lit, logs are burning in the fireplace. Lovely waitresses in folk costumes serve dishes prepared according to two hundred year – old recipes: potted head (brawn), white sausage, "żurek" soup. The real choice dish is roast pig head.

When visiting the region of Cracow it is worth while to drop to Limanowa. This little locality has been recently awarded the title of the "best administered town". To rest after the journey it is best to get into "Myśliwska" restaurant. What to choose? Naturally "rabbit in cream" and "huntsman's callops". For a glass of hot wine and a cup of tea in the mountaineer's style i.e. with a dash of spirit, one may go to "Piwnica Zbójnicka" (Robbers' Cave).

Now the choice of routes is wide. You might go to Rabka, Zawoja, Krynica, Nowy Sącz, Nowy Targ, to end up-as usual – in Zakopane. In Rabka there is the "Zabornia" restaurant with stylish leather covered furniture and famous for its cuisine.

Zawoja is actually a village, yet the longest one in Poland. It is best to stop at the modern hotel ,,Sokolnica", with a restaurant. For a change one might try potato flans or fried sausages and "żurek" soup.

In Nowy Sącz there is the "Panorama" restaurant with a view on the town and Poland's most beautiful river the Dunajec. The dishes served here earned the award of "silver frying pan" and one can really expect the best food to be served here.

In Krynica there is the "Hawana" restaurant offering high-tea shows and inviting to its cocktail bar at night. You can try any dish here as everything is of the finest quality.

The next stop is Nowy Targ with "Podhalanka" restaurant. The town is famous for its sheep-skin coats, shoes and weekly markets as well as the country's best hockey team. In "Podhalanka" one should order goulash served in little bowls.

In Zakopane there are excellent possibilities for rest and recreation. You can do a bit of climbing, go to see "Morskie Oko" lake, Kondratowa valley, Kasprowy Peak. It is best to dine at the "Jędruś" a restaurant furnished in the mountaineer style with reliefs illustrating pastoral scenes. Also "At Wnuk's" you can see fine examples of the folk art, paintings on glass, the stylish fireplaces.

From the top of Gubałówka Mt you can admire the whole panorama of Zakopane and the Tatra Mts as well as to pay a zloty to look through the field lens at the peak of Giewont. The local restaurant is open till late hours of the evening. But be careful not to miss the last funicular. Although the walk down the [illegible] The more so if you

THE REGION OF CRACOW

scenic landscapes...
monuments of

and excellent cuisine...

"Jama Michalikowa" (Michalik's Cave) was established in the fashion of Parisian café cabarets...

a visit to the literary cabaret in Niepołomice castle, known as "Pod Baranami" (Under the muttons) will be a real treat...

traditional Polish dishes are served in earthenware bowls in "Rzym" (Rome) an inn in the little town of Sucha Beskidzka...

dishes prepared according to 200 year – old recipes are served in "Stara Karczma" (The Old Inn) in the village of Jeleśnia...

information

To Replace Rock Salt

The growing needs of the country and the expanding possibilities of exporting salt led to the decision to build a saltworks, at the Soda Plant of Janikowo. The production capacity of the saltworks is estimated at 500 thousand tons per year. Hence, it will be the largest investment of this type in Poland. The salt from Janikowo will be exceptionally pure – over 99.8% sodium chloride. It will replace the rock salt with a higher degree of impurities, used until now.

A New Technology

The Meat Industry Institute in Warsaw is continuously working out new technologies for the production of ham. A new method was recently worked out, which guarantees succulent ham, while reducing the amount of jelly in the tins. Furthermore, it shortens the technological process from 7 to 3 days, enabling increased production by over 20% and better utilization of the raw material.

●

The Central Laboratory of Food Concentrates has worked out a new technology for the production of the popular "Inka" coffee by using enzymatic preparations and a new method for drying the condensed coffee extract. The licence for the method of producing "Inka" coffee has been bought by Danish producers.

●

The production of a smoke extract flavour was started in Poland in 1972. This has made the smoking process more efficient in the meat, fish and dairy industries. Owing to this, the production capacity of plants has increased and the losses in the protein raw material have been reduced to the extract from the smoking plant in the food industry is an excellent technological solution and has aroused great interest among foreign producers. Poland has sold licences for the production of this preparation to the sum of about 375,000 dollars.

●

Owing to the work of Polish institutes and laboratories in the food industry, the processes of malting barley, of fermentation, cellar treatment and hopping beer will considerably increase the output of breweries.

A recipe for removing the bitterness from rape seed meal has been worked out at the Central Laboratory of the Fodder Industry in Warsaw and turned over for production. This fodder is excellent for feeding porkers, but because of the bitterness it contains the animals did not want to eat it. At present rape scraps from which the bitterness has been removed constitute excellent fodder for the animals. Substitute milk for feeding calves and piglets has been obtained in the same laboratory. The production of the milk will reach 1000 tons this year, an[illegible] 10 thousand tons

A Wine-making museum

A wine-making museum, the second to be opened in this country after the museum in Zielona Góra, has been founded in one of the houses of the Warsaw Old Town market place in the vicinity of the Fukier wineshop. Many valuable exhibits, connected with century-long wine-making and souvenirs of the Fukier family, famous owners of wineshops in Warsaw are on show there. A permanent exhibition of bottles made in the shape of big glasses, small glasses and goblets from the 18 and 19 th centuries can be seen here. Among. the mementos connected with the Fukier family, there are 4 portraits of the owners of the wine-shop and a ring, presented to the Fukier family by King Stanislaw August.

One floor of the small house is destined for periodical exhibitions.

Piast and Damazy

These are men's names, but they signify two sensational new varieties of barley, both of which were cultivated by a group of scientists, who were awarded National Prizes in 1972 for their achievements.

The "Piast" and "Damazy" varieties have contributed to a considerable increase in the production of barley in Poland. The "Damazy" variety is cultivated in the northern and southern regions of the country. High yields is its most important quality. Over 65 quintals of grain were obtained from one hectare in experimental cultivations. It is expected that the "Piast" variety may prove to be still more productive. It also has a short straw and is resistant to lodging.

New Inwestments

The Chocolate Coating Factory, to meet the requirements of factories of this branch, has been opened much earlier than anticipated.

Two factories producing Pepsi-Cola – in Cracow and Coca-Cola in Warsaw – and also cold storage plants in Toruń, Rzeszów and Tarnów and a large elevator in Zamość were also turned over for use several months earlier than planned. After their modernization, the Pińczów Fruit and Vegetable Industry factory has started the production of tinned soup. Many kinds of soup are destined for export, i.a. the popular pea soup, barley soup, bean, vegetable, cucumber and cabbage soups with gram produced in half kilo are marked for their high calorie content and excellent flavour.

The new dairy plant in Zielona Góra has already started production. It will process 150 thousand litres of milk per 24 hours.

A new Meat Combine has been opened in Łuków in Februry and in March a new Plant in Tarnów.

The building of the Meat Plants in Ostrołęka and Koszalin was finished ahead of schedule.

The modernization of the meat plant in Wrocław has been completed earlier than expected. One of the new departments is for melting edible fats with a production capacity of 5,630 tons per year. It will supply lard of top quality. The machinery and equipment operating in

For children– according to special recipes

There are regions of plant cultivation and orchards in Poland under the special supervision of agricultural service experts. For four years, neither pesticides not toxic measures have been used for plant protection.

The fruit and vegetables coming from these plantations are carefully examined before processing. Biologically pure raw material is processed in special departments of the factory producing nutrients, juices, meals and concentrates for infants and children. Exclusively physical methods are used for processing and conserving: drying, chilling, vacuum packing. Specialists prepare the recipes and scientists from the Mother and Child Institute check them.

The same recipes and the same principles are applied in the production of milk for infants and powdered milk. The products of the factory are nutrients of "Bobo-vita" and "Bobo fruit" type, fruit-vegetable products, dry food and new assortments of vegetable and meat nutrients, i.a. excellent puddings from veal liver and poultry liver with vegetables, destined for children.

Many of these are produced for export.

Grain 2700 Years Old

Gdańsk archaeologists, examining the site of a pre-slav settlement in Juszków, Gdańsk Voivodship, found grains of carbonized grain that was cultivated 2700 years ago.

„Wheat-rye" (Triticale)

This is a new variety of grain, cultivated by Polish scientists of the Agricultural Academy of Lublin. It is characterized by a high protein content and high productivity. Triticale can grow on poorer soils than wheat and is less susceptible to lodging than rye. Work on the new variety is being conducted by the Institute of the Cultivation and Acclimatization of Plant and Acclimatization of Plants in Cracow and in Gorzów Wielkopolski.

Not enough is known yet about triticale but it is estimated that yields will be up to 70 quintals per 1 hectare. It grows to a height of 110—112 cm, has a firm ear, well filled with grain. The successive varieties of triticale, grown by the Polish scientists, are marked for their increasingly better resistance to cold.

Planes for Agriculture

A Plane for Very Low and Slow Flights

A design for a new "M-15" plane, intended for agriculture is now being worked at by designing engineers at the Factory of Communication Equipment in Mielec. Many new structural and utility solutions have been applied in its construction, so far unknown in world technology. In spite of its small dimensions, the airplane will carry 2200 kg of chemicals. It will be able to start and land on very short grassy airfields. It has been especially adapted to fly very low and at low speeds. The time of construction of the plane has been reduced to 2 years, which is a world record. The first of these new agricultural planes will soon soar into the air. Serial production of the "M-15" will soon be started in Kielce.

Arab Horses from Poland

The National Stud Farm of Kurozwęki, the third in Poland – after Michałów and Janów Podlaski – will begin the breeding of pure blood Arab horses. It has so far specialized in breeding Anglo-arabian horses.

Kurozwęki received 30 pedigree mares from the two above-mentioned stud farms in July.

There is a great demand for Arab horses among foreign customers. Horses worth over 300 thousand dollars were sold at the auction sale in Łąck. The highest price – 5,200 dollars – was obtained for "Rycerz" (The Knight), a horse from the sports club "Legia" of Stara Miłosna, who was sold to an Italian riding school and "Delikwent" (the Delinquent) sold at the same auction for 3,500 dollars.

Multifunctional with Maximum Safety

This is another plane for agriculture. Its lifting capacity is less than that of "M-15", and it is cheaper, but it is larger and more modern than "Gawron" (Rook) plane PZL-101 exported by Poland.

It has been manufactured in the WSK-Okęcie factory, and the design, the assembly of the prototype and a lot of research and calculations were carried out at the Institute of Aeronautics in Warsaw.

The PZL-106 plane is low-winged and its prototype is driven by a Lycaming flat engine of [illegible]

in this plane, depending on the requirements of the importers (depending on different climatic conditions). A new structural system has been applied in the PZL-106 plane to ensure maximum safety. The tank with the chemicals, located in the front, protects the pilot from crushing in the event of an accident.

The flaps under the square wings wil act as an aerodynamic sprayer o loose chemicals. The capacity of th airplane is 1250 litres of chemical The pilot's cabin is sealed and ventilated, the air-temperature is regulate and an air-conditioner can be installe in it at the request of the custome A low-pressured pneumatic undercarriage, oleo-pneumatic shock absorbers and very large wheels were installed in the PZL-106 plane, owing t which the airplane can be used i difficult country

The span of the wings is 13 m, length

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Export and Reliable Quality Inspection of Goods

The interest in quality inspection of foodstuffs has increased over the past few years. Assessment methods of food products have been improved and their range has considerably expanded. Larger, too, is the number of scientific papers dealing with inspection of foodstuffs whose objective is to check if the food is tasty, nutritious and wholesome.

The Company which specializes in Poland in the quality assessment of goods, acting at the request of importers and exporters, is POLCARGO. POLCARGO specialists in quality inspection of foodstuffs closely cooperate with scientists who decide what the inspection of foodstuffs should be like, which assessment methods are to be applied, and which of them should be given preference: organoleptic methods, considered to be subjective, or physico-chemical methods– objective and reproducible, but which cannot assess what is so essential in foods – tastiness and appetizing appearance.

Regardless of what science has to say in this respect, one-thing is certain: qualiy inspection must be expert and reliable.

Organoleptic assessment of goods, performed by specialists with much experience in uniform and standardized conditions is no longer subjective. Such an assessment, based on scientific rules, is also called **sensor analysis.** The staff employed at sensory analysis must be perfectly trained. In addition to knowledge of the goods, of their properties and production technology, the expert must train his senses, viz. taste, smell sight, and touch. POLCARGO closely cooperates with the Institute of Food Chemistry and Technology of the Gdańsk Technical University. One of the departments of that Institute specializes in sensory analysis methodics. Together with POLCARGO Management, it organizes periodical training for experts.

POLCARGO also closely cooperates with the Merchandise Knowledge Society and with the Chief Technical Organization. Conferences, courses, and lectures organized in common help specialists in improving their skills.

Organoleptic assessment methods can vary. POLCARGO specialists most frequently apply the **scoring method.** Separate quality features of the product, such as: aroma, flavour, colour, sometimes its transparence and typical appearance – are scored on the basis of the memorized quality standard. The scores are added, and their sum is the mark corresponding to the general assessment of the product. The method of comparison with the standard is also often applied. The importer or exporter supplies to POLCARGO a so-called Pattern Sample. The specialist checks if the quality of the product corresponds to the quality of the sample, if the supplied commodity is not of a quality inferior to that agreed upon on the basis of the sample.

The organoleptic assessment, is expertly conducted by experienced specialists fully reliable in food quality assessment. Organoleptic methods are superior to the physico-chemical ones as they permit to determine the feature particularly essential in foodstuffs – viz. tastiness, and the flavour peculiarity preferred by certain buyers. The organoleptic method assesses the quality of the product in a comprehensive way; it is often referred to as "synthesis" of quality inspections; while the physico-chemical method is simply an "analysis" of the product quality into its separate features.

Chemical methods are applied for the assessment of contents of the product's various components, and of the concentration thereof. The organoleptic assessment gives an overall, synthetic information on the quality of the examined product. On the basis of that assessment the buyer knows if the product is of good quality, if it is, or is not fully marketable. But the chemical analysis is also of great importance in trade, in view of its unambiguity, reproducibility, and complete measurability of results.

This is the reason why physico-chemical parameters are entered in trade contracts and are scrupulously checked both by the importers and the exporters in laboratories of superintending companies. The Central Chemical Laboratory of POLCARGO is such a laboratory. It has been established not only for assessment of Polish export foods, or those imported by this country; but, moreover, due to the good reputation it enjoys among various trading companies, it is entrusted with the quality inspection of goods as an arbitration laboratory both resp. goods in transit through Poland, and resp. foreign goods outside Poland.

The quality inspection by means of chemical methods permits to determine if the basic, most essential chemical components have been preserved in the product in an adequate ratio; if the product has not been falsified; and, eventually, what is the content of the components principally responsible for its quality and deciding about the price. The results obtained in the chemical analysis are often final for the determination of the price, for example: the protein content in fodders, alcohol content in wine, etc. Not to fail the confidence of both the partners to the trade deal, all analyses should be made with utmost care and accuracy.

Great importance has been attached of late to the chemical components percentage in foodstuffs, which is crucial for their wholesomeness.

What is also involved is close watch on the part of sanitary authorities. Fearing possible poisoning of consumers, the importer demands confirmation that the goods purchased by him are up to the wholesomeness standards in force, viz. if they do not contain any banned artificial colouring agents, conservation agents, toxic substances of microbiological origin (e.g. aflatoxin), heavy metals (arsenic, lead, tin, copper, zinc); and, eventually, if they do not contain any pesticides so widely used in certain countries. Food analytics has made the greatest progress in this field. This domain of chemical analysis has particularly developed of late; but it is also among the most difficult ones.

The chemist must steadily watch all the scientific reports, try out the recommended newly developed methods, check them, in order to be able to apply same later quite safely at an analysis of the given product. But, frequently, the application of but one chemical method does not suffice. The result of an analysis has many a time to be confirmed by another one before it is entered in the certificate.

Harmful substances in foodstuffs usually appear in small quantities, as a rule merely a trace of them can be found. Even the smallest deviation from the established standards and regulations found at analysis has to be most carefully examined by the chemist-analyst. Chemists from the POLCARGO Central Chemical Laboratory closely cooperate with scientists from the Institute of Organic Chemistry and Technology and of Foods of the Gdańsk Technical University.

Certain other chemical analyses must also be made with great attention and care. The importer often demands information based on physico-chemical examinations whether the goods purchased by him will not suffer damage or deterioration in transport, if their quality will not be affected by same. This is applicable, among other things, to goods such as semi-finished fruit products, conserved by means of sulphuric anhydride (e.g. strawberry pulps), certain vegetable products coming in table salt solution, wines, etc.

All this considered – the quality inspection of foodstuffs plays an essential role in trade. Certificates issued on the basis of a carefully and reliably performed quality inspection are of great avail for both the parties to the trade deal. They affect subsequent business transactions and step up mutual confidence.

St. Kmieciak

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FOOD from Poland

Review of Exports of Agricultural
Products and Foodstuffs
from Poland No 1/74

1.33

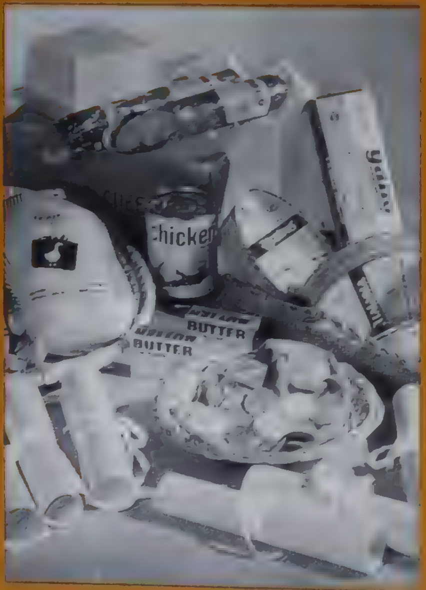
POLCOOP
KRAKUS
Product of Poland
Strawberries in Syrup
KRAKUS
SPARGEL GESCHNITTEN
NEW "Twist Off" CAP
KRAKUS
Pickled dill Cucumbers
KRAKUS
Product of Poland
Pickled dill
Twist Off CAP
KRAKUS
Pickled
KRAKUS
Polnisches Erzeugnis
POLCOOP
TWIST OFF
TWIST OFF
KRAKUS
KRAKUS
Polnisches Erzeugnis
KRAKUS
Polnisches Erzeugnis
KRAKUS
Polnisches Erzeugnis

St. Hubert's race, Polish vodka and "bigos" conclude the numerous attractions connected with the auction of breeding horses at Starogard. We publish a report on this subject in pp. 28 and 29.

The traditions of hop cultivation in Poland go back to the 9th century. At present these hops are highly appreciated on many markets the world over. Please, read on Polish hops in pp. 20 and 21.

In pp 14 and 15 we report on the share of Polish exporters in exhibitions and fairs all over the world

The "Zakłady Przemyslu Cukierniczego" GOPLANA (Confectionery Products Plant) in Poznań boasts of the most modern technique, technology and production



Every year Polish goods are awarded medals and diplomas at numerous international events. Information on this subject are

FOOD from Poland

Year X Warszawa 1974 No 1 (59)

The FOOD from POLAND quarterly devoted to problems of food exports, appears in German — as LEBENSMITTEL aus POLEN

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WOD
WYBO

Thirty years in the Polish People's Republic

PRODUCTION
COMMERCE
COLLABORATION

THE FOOD AND AGRICULTURAL INDUSTRY'S SECOND YOUTH

One of the characteristic features of the new period in the Polish economy, initiated in 1971, is the special attention paid to the development of branches of production directly serving supplies to the market. They include the food and agricultural industry, which is of great significance for the economy also because of the large share of its products in export particularly on hard currency markets. This share totals about 9 per cent and in hard currency export it is 21 per cent.

Assuming that the food and agricultural industry is becoming an ever more important link in the modern food economy and its development depends on both an improvement in quality and the diet of the population and on export of food articles, the decisions of our political and economic authorities have laid the foundations for a more dynamic development and a thorough reconstruction of this industry. As early as the years 1971—1972, as a result of the rapid rate of investments for modernization, and also as a result of the utilization of production reserves in some fields, we succeeded in achieving an average annual growth of production in the food and agricultural industry of 8.6 per cent. This high development rate has also been maintained in the year 1973.

It results from the above that, for the first time in the post-war period, the growth rate of the food and agricultural industry is approaching the growth rate of industry as a whole (in the year 1971—1972) the total production of industry in Poland rose at an average annual rate of 9.4 per cent). In the period 1961—1965, the food and agricultural industry developed at a rate twofold lower, and in the years 1966—1970 it was almost three times lower than the average for industry as a whole.

All this indicates that the forthcoming years can bring a further acceleration of development of the food and agricultural industry. The Political Bureau of the PUWP Central Committee and the Presidium of the Government have examined the situation and established plans for the development of the food and agricultural industry up to the year 1990. And at present the government is preparing a comprehensive, long-term programme for the food economy. This programme is to take into account the home needs as a whole and export requirements, as well as the possibilities of expanding and modernizing the production of food, making the widest possible use of the world's achievements in science and technology.

The implementation of this programme will be facilitated by the investments being made in the current five-year period. There are a lot of them and many of them are on the list of priority branches as regards supplies of the necessary means, including imports. For instance, out of nearly 80 priority investments which are to be completed in the years 1973—1974, as many as 31 are food industry plants. Altogether, after successive corrections in an "upward" direction, it is estimated that the outlays on expansion and modernization of the food and agricultural industry will be two and a half times higher on o at the moment Poland has a great chance of becoming, n a relatively short time, one of the countries with the ost modern food and agricultural industries. Everything ndicates that this chance will not be wasted.

mong others, this is shown by the fact in the processes f expanding and modernizing this industry advantage s being taken in Poland of the most modern technologies nd machines. To meet the needs of the new investments, lmost all of our own factories producing machines nd equipment are stepping up their output and are lso having success in exporting these plants to many ountries of the world, for instance, sugar factories, laughter-houses, yeast factories, oil mills, breweries, mills, etc. Home production of the equipment we need will increase almost twofold in the present five-year period. At the same time, we are beating all previous records as regards import of equipment for the food and agricultural industry, the imports including both single machines and sets of equipment and whole technological production lines and complete plants, including licences and technologies.

In the years 1966—1970 we spent barely 155,200,000 foreign exchange zlotys (about 467,500 dollars) on import of machines, equipment and complete plants for the food and agricultural industry. In the five-year period 1971—1975 our expenditure will be at least ten times as much, and in the year 1972 alone, we spent almost as much on imports as in the whole of the previous five-year period.

Our import orders are placed both with the countries of the Council for Mutual Economic Assistance and, to a much greater extent than previously, with firms of western countries which are in the lead as regards production of equipment for the food and agricultural industry.

The investments being implemented in the years 1971—1975 are aimed in two directions. The first is the construction of new factories, above all, in the eastern and northern regions. In should be added here that the intensive development of agriculture and the processing of agricultural products in these regions will contribute to an increase in our exports of the bio-products so much in demand on markets of the world. The second direction of our investments in the food and agricultural industry is the modernization of existing factories and plants. In accordance with the plans, the development of the Polish food and agricultural industry is to be adapted to the tendencies in the structure and quality of consumption in this country and on foreign markets. Special emphasis is being placed on investments in the processing and storage of articles of animal origin, and the greatest preference here is being given to the meat and dairy industries. Altogether, these two branches and also the poultry industry, will receive over half of the investment outlays envisaged on a national scale.

Among others, it is planned to build 10 large meat plants with a full range of production, 9 new factories producing sausages and other smoked meat products, three large plants and three slaughter-houses for poultry, a large plant producing ready-to-serve meals, 11 cold storage plants and also dairies and factories and production lines for the output of condensed milk, powdered milk, soft cheeses, powdered eggs, cottage cheeses, continuous production lines for butter, for ice creams, as well as production lines for bottling and packing milk in disposable containers.

Preference is also being given in food and agricultural industry investments to the grain and milling and the fodder industries, which will receive a number of elevators and grain storage containers and also new milling plants and fodder factories. The sugar industry will also be given an investment boost, for it not only plays an important role in supplying the home market, but is also known for its production on world markets. The main investment in this field will be a huge sugar plant to be built at Łapy ization and export requirements, is the brewing industry and also market gardening cooperatives. In addition to the preferred branches it is also planned to make many investments for the purpose of modernizing and expanding other industries, for instance, confectionery, food concentrates, tobacco, herb and edible oil factories, as well as the fruit and vegetable processing industry, (with special emphasis on the production of deep-frozen products) and the spirit distilling and potato processing industries.

Many new investments were handed over for exploitation in the years 1971 and 1972, including three fodder factories, a brewery, a malt factory, Coca-Cola and Pepsi-Cola factories, five dairy plants and two deep-frozen fruit plants. In addition, four breweries have been modernized and two confectionery plants too, and the production of savoury cracker fingers, etc. has been started. In 1973, among otherp rojects, four meat plants (in Ełk, Koło, Łuków and Tarnów), a sausage and smoked products plant at Teofilów, a poultry plant at Żuków, three dairy plants in Chełm Lubelski, Zamość and Zielona Góra, a powdered milk plant at Raciąż, a soft cheese factory at Tychy, a cold storage plant for fruit at Płońsk have been commissioned and investments have also been completed in the milling, confectionery and brewery industries.

The investors show great concern to ensure that the new plants and factories represent the highest technological level in the given field. This can be seen, if only on the example of one of the two meat plants built by the firm Berlin Consult from West Berlin, namely, the plant at Ełk. Berlin-Consult won the bidding, rivalling with the Danish firm Nutridan, the French firm Sifar, and the famous Swedish firm Alfa-Laval. And this is what a journalist from the weekly "Polityka" wrote in February 1973 in a report from the building site: "...The biggest meat plant in Poland is rising from the foundations where, every hour, 240 pigs, 50 cattle and 40 calves will be sacrificed at the altar of consumption..."

"When the plant is opened, it will represent the highest standards of modernity according to the criteria at the end of 1973, and not when the contract was signed..."

The effects of the investments in the food and agricultural industry will be versatile. One of the most evident of them will be the growth of production. In some fields the growth will be as much as 150 per cent (for instance, in the production of ham and tinned meat, slaughtered poultry, biscuits and pastries and chocolate products). In addition, the assortment of products offered by the Polish food and agricultural industry will grow considerably. As an example, in 1972 alone, 120 new products were introduced and in the year 1973—500.

The flavour values of Polish food and agricultural products, which are the result of the special properties of the raw materials used (soil conditions, climate of transitional belts, natural food for animals, etc.) are already well known in the world. As a result of the expansion and thorough modernization of the food and agricultural industry, these values will be added to, for instance, a larger and more varied range of products.

So apart from the investment effort in the food industry itself, measures have also been taken in the current five-year period to ensure the supply of suitable, modern packing for food products (thin cans easy to open, thermophor and thermo-welded packing etc). With the aim of controlling and guiding progress in the field of production of packing, the food and agricultural industry has taken over the huge plant producing cans — OPA-KOMET. In addition, numerous investments are planned for the expansion and modernization of the whole of the packing-producing industry, among others, on the basis of equipment purchased from leading world producers. One could get an idea of the world offers in this field, among others, by visiting the international salon of packings Taropa — 73 organized in Poznań in Sep-

VISITING THE PRODUCER

Computers

Already at a distance of a few hundred metres from the factory the air smells of chocolate, of fresh crispy biscuits. The "Wielkopolsko-Lubuskie" Confectionery Works GOPLANA is one of the largest in Poland maker of sweetmeats; it specializes in chocolate lines and biscuits.

In its long history, going back more than 60 years, the factory attained the top standard in technique, technology, and production organization, The chocolate and cocoa factory founded in 1912 as a stock company was first called "Gonda"; it has been renamed GOPLANA in 1913, which old Polish name it uses until now.

The outlays amounting to millions, allocated over the past years for the factory's expansion and modernization provided to GOPLANA most up-to-date machines in this branch of industry.

The important role this factory has played for a long time now in production of chocolate lines and biscuits in Poland gradually changed it into a multi-department enterprise. This enterprise-combine has 7 departments in all, with a staff of almost three thousand four hundred.

Under the specialization plan, the principal Poznań department makes chocolate, chocolate products, and biscuits.

"Rywal" at Leszno, and "Dąbrówka" departments specialize in candies and toffee; while the Sulec[illegible] [illegible]

The mechanization standard is particularly high at the Poznań GOPLANA. High-efficiency machines and equipment, such as e.g. the "Cavemill Cream" unit, of 1000 kg/h capacity, enable streamline production of chocolate mass, its moulding, and next wrapping and packing. The procedure is similar at the biscuit department, where three production lines yield two tons of biscuits within an eight-hour work-day.

The hits

The high technology and great experience of the staff among whom there are entire families of employees, turning over the skills of confectionery maker from father to son — combine to make products with the GOPLANA trade mark so very popular, both on markets abroad and also with local buyers. The quality of the chocolate, products, and biscuits is confirmed by the fact that 37 per cent of the GOPLANA output have the "I" quality mark. In this respect the company is leading in the Polish food-stuffs industry.

Best known among buyers, and always eagerly sought for, are the "Deserowa", (Semi-sweet) "Mleczna" (Milk), and "Malajska" (Malayan) solid chocolate bars. Among filled chocolates — assorted chocolates in 400 g. and 250 g. decorated boxes, containing a set of six kinds of fillings, differing by flavour and colour. Worth mention are also small chocolate bars, com- packed in fine boxes, and always in short supply. Another evidence of succes of GOPLANA products is the running by it of 79 factory stores all over Poland, supplied directly by it.

The company takes regularly part in many international fairs and exhibitions where it is awarded medals and diplomas. It has so far to its account a gold medal awarded at the World Exhibition in Belgrade for "Milkomalt" caramels and, recently in Bratislava — a bronze medal for wafer sticks. In its collection of prizes the company has 25 medals awarded at local fairs.

AGROS will take care of that...

GOPLANA exports its products by the intermediary of the AGROS Foreign Trade Enterprise. In greatest demand on markets abroad are GOPLANA biscuits, of which more than a thousand tons are sold annually. A great bulk of the exports is represented by chocolate lines, caramels, and toffees. GOPLANA products find their way by the intermediary of AGROS to more than 20 countries throughout the world. The principal buyers are: Saudi Arabia, Aden, Canada, the Federal Republic of Germany, the United States, Sweden, Great Britain, etc.

The managing director-in-chief of the company, Mr. Jan Rymar, told us: "We are in the position to start deliveries of the ordered commodities —

and chocolate

ings, we cooperate with firms in Austria, Finland, and Yugoslavia. All our packings are elegant, often of folk design. We have been introducing new models of late, designed to make the products as conspicuous as possible. These are boxes, yes, but transparent, to enable the buyer to see what he gets".

Science and technology

The Research Laboratory organized at the factory watches over all operations involving the new technology and production of more refined articles. The managerial staff of the company often contact for advice scientific units existing at the Agricultural Academy, Higher School of Economics, and Łódź Technical University, before starting work on new projects. GOPLANA gives the initiative for launching research on a variety of subjects.

Technology finds also wide application in the management and administration of the factory, where electronic calculation facilities are in common use. A special section takes care of elaboration of systems and programmes for the Odra-1304 computer. The management of ready products, of the durable assets of the company, are controlled by it; also payrolls are computer-processed. This is how the 20th century technology found its way to chocolate and caramels.

Marek Dotka

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FRANCE

Mr Antoine Delepoulle

Interview with Mr Antoine Delepoulle President of ASIPAG Co.

To throw better light on my links with Poland's foreign trade enterprises, I would like to point out that except acting as president of ASIPAG Co, I am also president of METALEX-FRANCE, a Polish joint Company. ASIPAG Co was founded at the end of 1968 by the Polish Foreign Trade Enterprise ANIMEX which is its main shareholder. At present the Company patronizes trade transactions handled by other Polish foreign trade enterprises with their French partners. It aims at promoting the sale of Polish agricultural and food products. The Company can already claim considerable achievements, To quote some figures — if in 1968, the first year of its activities, the value of transactions concluded via ASIPAG amounted to 62,000,000 Fr, in 1972 it increased to 133,000,000 Fr. In 1973 the turnover rose by 20 per cent.

What goods exported by Poland are at the top of the trade turnover with France?

suppliers. Her share in French import amounts to 31 per cent in horses and 18 per cent in horse meat. The successful sale of horse meat imported from Poland is due to its high quality arising undoubtedly from the methods of feeding and from the natural feed these horses are given. France is also a big importer of beef, pork and mutton, Although the EEC countries are our main suppliers. We also import meat from other countries. In 1972 Poland delivered 471 tons of meat to the French market. while within 8 months of this year — 516 tons.

The French market received fattened cattle for the first time from Poland in 1970. In 1971 Poland exported to France 204 head of cattle, while in 1972 — 4,423, thus placing second in France's caterers of beef stock. Poland delivers 59 tons of wildfowl and 275 tons of wild game, topping the list of exporters of wild game on our market.

Poland is a traditional supplier of frozen poultry on many markets all over the world. How is it received on the French market?

Polish ducks, turkey hens, geese and guinea-hens are highly valued on the French market. This import shows a continuously increasing trend. Here are some figures:

Frence imports:

1,052 tons of ducks of which Poland supplies 597 t.
619 tons of turkey hens of which Poland supplies 52 tons
613 tons of geese of which Poland supplies 198 t.
100 tons of guinea-hens of which Poland supplies 80 tons.

One should stress the exceptionally high quality of Polish poultry which is of excellent taste and tenderness.

What is the turnover in other products?

Pork (carcasses, hams and joints) imported from Poland has its permanent markets, the main being the United States of America, Great Britain, the Federal Republic of Germany...

Exports of Polish ham to our markets have a considerable chance for development. In 1972 we bought only 16 tons of this product in Poland, whilst the export went up to 233 tons within the first seven months of 1973. High quality facilitates the export of your ham. We would gladly buy it in sizes suitable for retail sale, for instance in foil packagings of 1 or 2 slices advertized by a slogan "First quality ham of Polish origin" printed on it. It could be sold in large quantities in shops, cafés, bars, canteens. I can also see good prospects for selling post-slaughter beef and pork products. We are also extending the import of fresh and frozen fish from Poland, especially mackerels.

The quality of Polish juices and fruit preserves of strawberries, raspberries, black currants has an excellent effect on consumer demand. However. this import is limited to some extent due to restrictions imposed by France.

Is there anything else you would like to add?

As shown by the practice of many years, the certificate issued by the Quality Inspection Office of the Ministry of Foreign Trade is the best guarantee of the quality of the product. Also the fact that some other countries have organized their "national houses" in France, where their food products are

Interview with Mr. Robert Delacupeian regular importer of Polish vodka

For how long have you been importing WÓDKA WYBOROWA?

I am the sole French importer of the Polish WÓDKA WYBOROWA. But this is beginning to be history, for it began 18 years ago, when exports of vodkas were still handled by ROLIMPEX. From the moment the AGROS company was created in 1965, I have had regular trade relations with it.

Any beginning is difficult. In this instance because France is the country of wine, brandies, champagne, liqueurs. The long standing traditions in the production of these influenced the likings and habits of consumers, so that they prefer these drinks. French people have, in most cases, not been familiar with clear vodkas. WÓDKA WYBOROWA was practically unknown on the French market.

The year 1960 became the turning point. I started publicity for the Polish WÓDKA WYBOROWA among consumers in France, recommending it as an excellent base for mixing cocktails.

Buyers found out much sooner than I had expected that the WÓDKA WYBOROWA, combined with other components, produces an exquisite cocktail. The cocktail competition organized in France in 1968 resulted in a real triumph of WÓDKA WYBOROWA. Victory went to Mr. Angelo Biolato, Chief of the French Association of Barmen, and his prize was an 8-day vacation in Poland. The winning cocktail's name was "Rose de Varsovie".

How do the consumers appreciate this beverage?

Now, WÓDKA WYBOROWA is a drink well known in France, and highly approved of. I import other vodkas too, about 150,000 bottles annually; But WÓDKA WYBOROWA continues to be at the top of my list. It is served in very exclusive restaurants, where it is always emphasized that this is the original Polish clear vodka, made from grain. WÓDKA WYBOROWA is now also available in stores. Most people prefer to have it with lemon or tomato juice. But, anyhow, the possibilities of various combinations are almost unlimited.

"Polish Days" were held in 1971 in Marseilles, and it was there that WÓDKA WYBOROWA scored another of its many successes. Evidence thereof is that the exclusive night club "Les Ecossais"

prominent personalities. the press carried in-
rmation in which I was referred to as the un-
owned "King of WÓDKA WYBOROWA". I was
edited with having initiated conoisseurs into the
crets of this excellent drink. At the 1967 World
uality Olympiad in Paris, WÓDKA WYBORO-
/A was awarded a gold medal; and, in 1970,
so in Paris, the Institut International de Pro-
otion et de Prestige awarded to it the Emblè-
e International du Goût et de la Saveur. That
uch for Paris. But there have also been other
stinctions: a gold medal at the Brussels Food
how in 1970 and 1972 — the Ercole d'Oro in
ome.

re you also interested in other Polish vodkas?

s I have already said, I also import other vodkas,
mong them the "Bison Brand Vodka" (ŻUBRÓW-
A) which has already won three gold medals
t international competitions. This is a special
everage, due to the specific flavour of the "bison
rass". This vodka is, too, relished by a group of
onoisseurs. There are also many whose favorite is
"Pepper vodka" (PIEPRZÓWKA). I have also
laced Cherry Vodka (WIŚNIÓWKA) on the French
arket. At the S.I.A.L. event in 1973, AGROS
resented a new clear vodka, the BALTIC VODKA,
nd CHERRY CORDIAL. Maybe, soon, these
wo drinks will be added to the choice of vodkas
xported by Poland to France.

Interviewer: W. Koczorowska

Mr Robert Delacupeian

BELGIUM

nterview

with Mr. Roger Galère Vice-Director of the Polish—Belgian BELDAL COMPANY, Ltd.

Would you be so kind as to give us a brief account of how the company was set up and your part in it.

My trade contacts with Poland go back to 1947 when, as an English businessman and industrialist naturalized in Belgium, I founded my own enterprise. Within a short time representatives of many Polish foreign trade companies became my trade partners. From the very first my business was in foodstuffs as well as other lines.

Canned foods prevailed in the group of foodstuffs, among them Polish ham and sirloin (polędwica) exported by ANIMEX. The trade, which went on for many years, brought closer contacts between myself and the Polish commercial circles which, in many cases have even resulted in friendships. When, a few years ago, in view of my age, I consid-

a continuation of the activities of my firm, taking advantage of its connections in business both on the Belgian market and among Polish foreign trade companies. The result was the purchase by DAL INTERNATIONAL TRADING COMPANY LTD. shares, making the company a partner.

What did you value most in your Polish partners throughout the years of your business relation?

I always valued most, and still do, the very good relations with representatives of Polish foreign trade companies, based on trust, and on the desire of both partners to expand collaboration. From the very beginning of my contacts with Polish companies I felt absolutely sure that Poland was a country with great development prospects; that it had exceptionally good facilities for expanding exports of agricultural products and foodstuffs; and that it would pay in the long run to carry on collaboration, even though the effects were not always as rapid as could have been desired. All my efforts have for many years been directed principally at trade with Poland; I had no other plans beyond that.

What was the reaction of your customers to the creation of BELDAL?

The creation of the new firm — a Polish-Belgian company, did not produce any drop of interest in trade with Poland on the part of the former customers of my firm from Benelux countries. On the contrary, the joining of the company by the Polish party has been fully approved of. It constitutes in a way a guarantee of financial stabilization, and also of exports and imports; and this is extremely important for expansion of Polish-Belgian trade relations.

Interviewer: T. Litwin

New Products of the Polish Fruit and Vegetable Industry

The Polish fruit and vegetable industry takes good care of the palate of its customers. Every year brings many novelties in this industry. The year 1973 was exceptionally bountiful in the fruit and vegetable industry, for many new products, characterized by their high qualitative and dietetic-nutritive values, were presented. Information on these products will undoubtedly arouse the interest of clients, for the Polish foreign trade has already introduced them for export.

FRUIT POWDERS — are products obtained by spray drying of concentrated fruit juices, previously produced from fresh fruit, with a certain amount of glucose. These powders are marked by their pastel colour and natural taste and by their excellent aroma, characteristic of the raw material used in their production. They are very well dried (containing barely 3% of moisture). They are fit for immediate consumption and can be used as well for colouring and vitaminizing various drinks, ice creams, sweetmeats, some food concentrates, etc. Fruit powders, apple, red currant, black currant, strawberry and orange are produced in airtight packets.

FRUCTOS JUICES — condensed and sweetened apple juices are of the following tastes: natural apple, apple-mint, apple-herbal, apple-lemon and apple-orange. Just as all Polish preserves, the fruit juices FRUCTOS do not contain any preservative agents or tints. This kind of juices is excellently fit for a rapid preparation of refreshing fruit beverages, drinks, cocktails, and also for puddings, fruit creams, jellies, cakes and fruit soups, for souring fresh fruit and vegetable dishes, salads and diverse dishes.

The FRUCTOS juices are stable products and do not spoil for a long time after being opened. They are convenient in use. Three litres of an excellent refreshing drink, corresponding in value to that of the liquid fruit juice drink, can be obtained from a 0.25 litre bottle of "Fructos" juice.

RED BEET CONCENTRATE — is a product obtained by condensing raw beet juice to about 60° Bx and adding about 5.5% of table salt to it. This product is suitable for preparing red beet soup or a beet bouillon, various beet juice beverages, as an additive to multivegetable juices, for colouring diverse salads and for industrial colouring of meat. Besides its taste-nutritive values, the red beet concentrate, owing to its content of anthocyanin dyes, prevents neoplastic diseases.

MULTIVEGETABLE JUICES — of diverse composition and taste are products obtained by mixing suitable juices from mashed fresh vegetables, seasoned to taste with salt and citric acid, and preserved by thermal means. These juices are mainly produced in tins of a content of 0.4 litre and in the following blends:

- tomato and celery juices,
- red-beet, celery, leek and carrot juice,
- tomato, leek, celery, parsley and carrot juices, also
- tomato, carrot, leek, celery, parsley,

and red peppers of two flavours, mild and hot.
Owing to the excellent taste and nutritive values these juices have won many customers.

RELISH A LA LITHUANIE — is a product prepared from onions, tomato concentrate, soya oil and natural taste condiments, thermally preserved in airtight packages. This savoury seasoning is used for various kinds of fish, meat, ma-

RELISH A LA GRÉCE is prepared similarly to the Relish à la Lithuanie, but it is composed of the following raw materials: parsley, onions, celery, carrot, red peppers, tomatoes, soya oil, flour, salt, sugar and natural taste condiments.

LYDIA — A MEADOW MUSHROOM (BOLETUS) RISOTTO — is a ready dinner dish, prepared from boiled rice, meadow mushrooms (Boletus), tomato concentrate, butter, soya oil and natural taste seasonings.
It owes its durability to thermal preservation.
It is worth adding that the Polish fruit and vegetable industry is preparing an entire group of various ready-made dinner courses (conserved), giving them pleasantly souding women's names.

BUCKWHEAT CEREAL in a MARYNA Meat Sauce — is a typical Slavonic dish, produced from husked buckwheat meal, on which a sauce had been poured, made of pork, vegetables and aromatic-taste seasonings. This thermally preserved product is a delicious second dinner course.

SAUCES: — OLD POLAND and HUNTERS — constitute a group of sauces as seasonings. They are prepared from vegetable oil, egg yolk mass with an addition of vinegar and salt, finely cut vegetables, natural aromatic-taste seasonings and organic stabilizing substances. These sauces are thermally conserved and owing to this their durability is ten times longer than of traditional mayonnaise. The OLD POLAND and HUNTERS sauces are destined for consumption when cold as a tasty additive to various meats and fish, salads and entremets.

ARTIFICIAL FRUIT MEADS — Although they are called ARTIFICIAL to differentiate them from bee honey meads, they are natural products from which water is eliminated, introducing in its place — as depending on the kind of mead — strawberry, sour cherry, raspberry, currant or apple juice. Hence honey essences, saccharose, inverted by citric acid and fruit juice are the principal components of this type of honey. ARTIFICIAL fruit honey, produced in this manner, has — besides energetic values-increased taste and nutritive values, especially as regards the supply of mineral salt and some natural dyes and vitamins to the organism.

HONEY SEASONINGS FOR HONEY CAKES — is a product intended for the preparation of the dough for honey cakes. Sugar is also a basic raw material for production of this product, just as for fruit honeys, and the nutritive lactic acid, potato syrup, honey essence and burnt sugar, indispensable in the preparation of this type of cake. Every buyer of honey seasonings for honey cakes can bake honey cakes according to his own method and recipe.
Nonetheless, a recipe is given on the package of this seasoning for general information for the Polish honey cake with the honey seasoning recommended.

CZARNA MAŃKA POPPYSEED STUFFING for CAKES is a product making it easier to bake cakes, cookies and poppyseed layer cakes at home. It is prepared from poppyseed, from which the bitterness has been removed and which has been ground, with sugar, raisins, nuts, vegetable fats, lemons and orange peel and almond oil. The poppyseed mix is preserved thermally in airtight jars, is durable like all fruit and vegetable conserves, and is easy in use.
Excellent desserts can be prepared from it with lightning speed. All these products are exported by the Foreign Trade Enterprise AGROS and the Polish fruit

KRAKUS
product of Poland
Strawberries in Syrup
Silver medal Paris 1973

•LJUBLJANA•PARIS•ROME•BRUSSELS•BRATISLAVA

High Quality-High Prizes

...for goods of AGROS

Vodka, beer, fruit and vegetable products, and confectionery exported by AGROS are highly appreciated on markets abroad.In the last few years AGROS — the exporter of the above-mentioned goods — has received quite a big collection of medals and other awards at international fairs. Among many kinds of well-known Polish vodkas the largest number of medals has been won by

WÓDKA WYBOROWA:

- gold medal at the 1967 Ljubljana Exhibition
- gold medal at the 1969 Olympiad, Paris
- Good Flavour Emblem — at the International Institute of Progress and Prestige, Paris 1970
- Ercole D'Oro — at the International Quality Competition, Rome 1972

WÓDKA WYBOROWA is well known because of its exquisite flavour, crystal clarity, long standing production tradition; it is indispensable at every party; it is the very thing for cocktails and long drinks.

WÓDKA WYBOROWA is exported to 60 countries all over the world. Also the following vodkas:

ŻUBRÓWKA, KRAKUS, LUKSUSOWA, TATRA, WIŚNIÓWKA boast gold medals.

At the 1973 International Quality Olympiad "Monde Sélection" in Paris, AGROS received many medals:

- gold medal for BALTIC VODKA
- silver medal for CHERRY CORDIAL
- silver medal for ŻYWIEC BEER
- silver medal for STRAWBERRIES IN SYRUP

At the "Salon d'Alimentation" in Brussels, AGROS was awarded:

- a gold medal for CHERRY CORDIAL
- a gold medal for EXTRA ŻYTNIA
- a gold medal for all fruit and vegetable products of the "KRAKUS" brand.

Also in 1973, at the Confectionery Industry Conference of the Socialist Countries, gold medals were awarded to:

- "ZAMKOWA" Milk Chocolate
- Wafer rolls

Many other confectionery products have received either silver or bronze medals.

All the goods which received awards in 1973 and earlier succeeded at international competitions because of their high quality, exquisite flavour and aesthetic package.

...for goods of POLCOOP

We have already reported what a great success the fruit syrups and boneless pork shank exported by POLCOOP, Co-operative Foreign Trade Enterprise, have had. These products were awarded gold medals by the jury of the 11th World Selection of Preserves (11-eme Sélection Mondiale de la Conserverie) in Geneva in 1972.

Further food articles were added to the list of preserves awarded medals by the same institution in 1973.

The Jury of the 12th World Selection of Preserves (12-eme Sélection Mondiale de la Conserverie 1973), which took place in Paris awarded gold and silver medals to the following products:

- Pickled dill cucumbers — gold medal,
- Strawberry jam — gold medal,
- Plum jam — gold medal,
- Cherry jam — gold medal,
- Pumkin and apple jam — silver medal,
- Raspberry jam — silver medal,
- Gooseberry jam — silver medal,
- Blueberries in syrup — silver medal,
- Strawberries in syrup — silver medal.

The cucumbers and jams are produced by the Productive Co-Operative "Korczyn Food Processing Factory" at Korczyn near Krosno on the Wisłok River and are exported by POLCOOP to West European markets and the USA. The blueberries in syrup are produced by the District Union of Rural

by POLCOOP to west European countries and the USA.

Here are some details about the products:

Pickled dill cucumbers are exported under the brand name of Polcoop or Krakus in jars of 0.5 and 0.9 l as well as in tins of 1.3, 5 and 9 l. In the near future they will be exported in Euroglass jars. The cucumbers are crisp and firm with a wine-like flavour, very aromatic, and straight and uniform in size. Pickle of vinegar with condiments.

Jams. Strawberry, plum, cherry, pumpkin and apple, gooseberry and raspberry jams are exported under the Krakus brand in jars of 0.34 l. Particular attention is due to the fact that the jams exported by Polcoop are produced from sound fresh fruits and are free of artificial preserves of colouring agents. One of the conserving agents is sugar comprising not less than 65% of the content. Besides, the jams exported by Polcoop are mostly whole fruit preserves which adds greatly to their fine flavour.

It is also worth noting that the pumkin and apple jam, awarded a silver medal, is a new product on the export list of POLCOOP. The Korczyn Food Processing Factory is the sole producer of this jam.

Blueberries in syrup are exported by POLCOOP under the KRAKUS brand in jars of 0.45 and 0.9 l or 0.37 0.72 l. This product is made of fresh forest blueberries. Sugar is the only addition.

Taking into account the rank of the awarding institution, the number of products submitted for selection as well as high standard of the products required by the rules of the organizing institution, it should be pointed out that the success of Polish processed fruit and vegetables is of great significance.

The products are qualified for awards on the basis of the following criteria:

chemical and bacteriological analysis — 65 points,
organoleptic test — 35 points,
packing — 5 points.

•LJUBLJANA•PARIS•ROME•BRUSSELS•BRATISLAVA

ANIMEX AT THE SÉLECTION MONDIALE DE LA CONSERVERIE

For many years now the Polish Foreign Trade Company ANIMEX, the exporter of articles and processed goods of animal origin, has been highly successful in its sales on world markets. The goods offered by the Company — while keeping the typical character of a Polish product — are adapted to the needs and tastes of the buyers.

The articles exported through the intermediary of ANIMEX have won medals in many competitions and have been presented at the world's biggest exhibitions. Every year ANIMEX commodities take part in the Sélection Mondiale de la Conserverie. At the 10th Sélection in Brussels in 1971, ANIMEX won 4 gold medals for the pork loin Rippenspeer YANO 2,720 gs., the Kraków dry sausage, the Cheddar cheese and unsalted butter, as well as 7 silver medals for the chopped pork PEK 340 gs., the Schweinefleisch YANO 340 gs., the ham (KRAKUS, ATALANTA, PEK) 5 lbs., salted butter and canned poultry (goose and duck).

In Geneva in 1972 ANIMEX was given a gold medal for the ham KRAKUS (12 lbs. and 3 lbs.), silver medals for the chopped pork PEK 200 gs., the minced pork shoulder YANO 6 lbs. and the poultry meat Hühnchenfleisch 4 lbs., and a bronze medal for the beef in natural sauce YANO 300 gs.
At the 12th Sélection Mondiale de la Conserverie, held in Paris this time, ANIMEX again won a number of medals. It received gold medals for the chopped pork YANO 340 gs., the PEK ham in oblong cans 21 lbs, packaged salted butter and frozen goose.

Silver medals were awarded to Animex for the pork loin PEK 21 lbs, the pork shoulder PEK 16 lbs., the KRAKUS ham in oblong cans 11 lbs and frozen duck.
A bronze medal was won by the canned chicken in broth.
Below is some information about the prize-winning articles.

Pork loin, pork shoulder and ham in oblong cans — in view of their weight — are destined for industrial repackaging or for sale in large retail stores, or for enterprises producing sandwiches on a larger scale or selling hot meals (hotels, restaurants, cafeterias). The cans, weighing 21, 16 or 11 lbs, have the form of a well-proportioned block with a rectangular base, which causes that when the meat is cut, all the slices have identical dimensions and identical weight. Thus they ensure a high degree of efficiency and profitability. Before canning, the meat is carefully prepared; even the intramuscular fat, tendons and veinlets are removed. After a thorough cleaning, the muscules are matched according to colour, so that the colour of the meat in one can is identical. After it has been pressed, the meat forms a solid block with an aesthetic appearance. Because of the lack of fat, canned ham, pork loin and pork shoulder are widely used

The meat keeps its freshness for a long time has a long shelf life and flavour of a meat slightly smoked and mildly corned. The taste is repeatable and standarized, which means that the whole production has an identical taste, regardless of the weight of the can and the trade mark.

The trade mark borne by the cans does not differentiate the meat, which is entirely uniformalized; it is only connected with the market of the buyer. Of particular importance for the user is the lack of gelatine in the Polish cans, owing to which fact the meat can be easily taken out of the can. This is particularly important in the industrial process of prepackaging. At a customer's request, the products are delivered to their destination in boxes, cartons or in the form of large palleted units for mechanized loading, unloading and handling.

The KRAKUS ham roll weighing 6 lbs. fills a cylindrical can of a smaller weight than the hams discussed previously and is destined for medium-size stores, as well as restaurants, hotels, for home use and for industrial prepackaging. It is produced by analogous methods and on the basis of identical recipes, and has the same taste as the hams weighing 21 or 16 lbs.

The YANO chopped beef weighing 340 gs., made of the finest beef, is produced in excellent mushroom sauce. In view of the small weight, the product is adapted for consumption at home, with the possibility of keeping it in a cooling counter or in a refrigerator. It is an excellent product for weekends and for travellers. After warming it up and adding vegetables, flour dishes or potatoes, and possibly seasoning it with spices according to individual taste, it constitutes an excellent dinner dish which can be prepared over a very short period of time and with only a minimum of effort.

Salted butter in packages of 8 ozs. (227 gs.) is a product of high taste values and excellent flavour, which is confirmed by all foreign buyers. It is exported in aesthetic packages of aluminium foil, with the trade mark of POLBRAND. An additional value is its freshness as it is sent to the customers periodically in small batches at a special request.

Frozen geese are supplied to the buyers in cartons of 4 to 6 birds, and frozen ducks — in cartons of 10 birds. This commodity is calibrated. Each bird is carefully drawn, cleaned of the rests of the feathers, properly formed and subjected to the process of freezing The carcasses are packaged by the vacuum method, the so-called cryovac method, in coloured bags of contractible foil.

The excellent consistency of the meat, the vigorous muscles without an excess of fat, and the light yellow colour typical of Polish fowl are achieved owing to an extensive method of breeding. The hatching of the young and the breeding takes place on private peasant farms, where the natural conditions of growing are ensured.

It is only in the fourth quarter of the year, after the purchase of fowl from the private farmers, that the poultry works let the birds into the so-called feeding ground, or an area of many hectares where several score thousand birds are at a time in open air. After three weeks, during which they are fed on pure oats and water, the geese and ducks acquire the full slaughter maturity and are earmarked for production. Owing to the manual plucking of the fowl, the works has feathers and down, highly valued in the world, and the buyers of the fowl receive ideally cleaned and formed carcasses. Since 1946 Poland has been successfully exporting geese and ducks to many countries of the world, among them the FRG, France, Switzerland, Great Britain, Austria and Canary Islands.

Chicken in broth, a dish of excellent taste and high quality, is produced from especially selected chickens with regard to the size (minimum weight 500 gs.) and the musculature. The broth is prepared from vegetables (carrots, parsley, celery and onions) and salt, without any chemical agents added. The chicken is packaged in cartons of 6 cans each. This product can be eaten cold as chicken in jelly, with the addition of lemon, lettuce or tomatoes, as an hors d'oeuvre, as a [illegible] dish, or, warmed up, as a dinner dish,

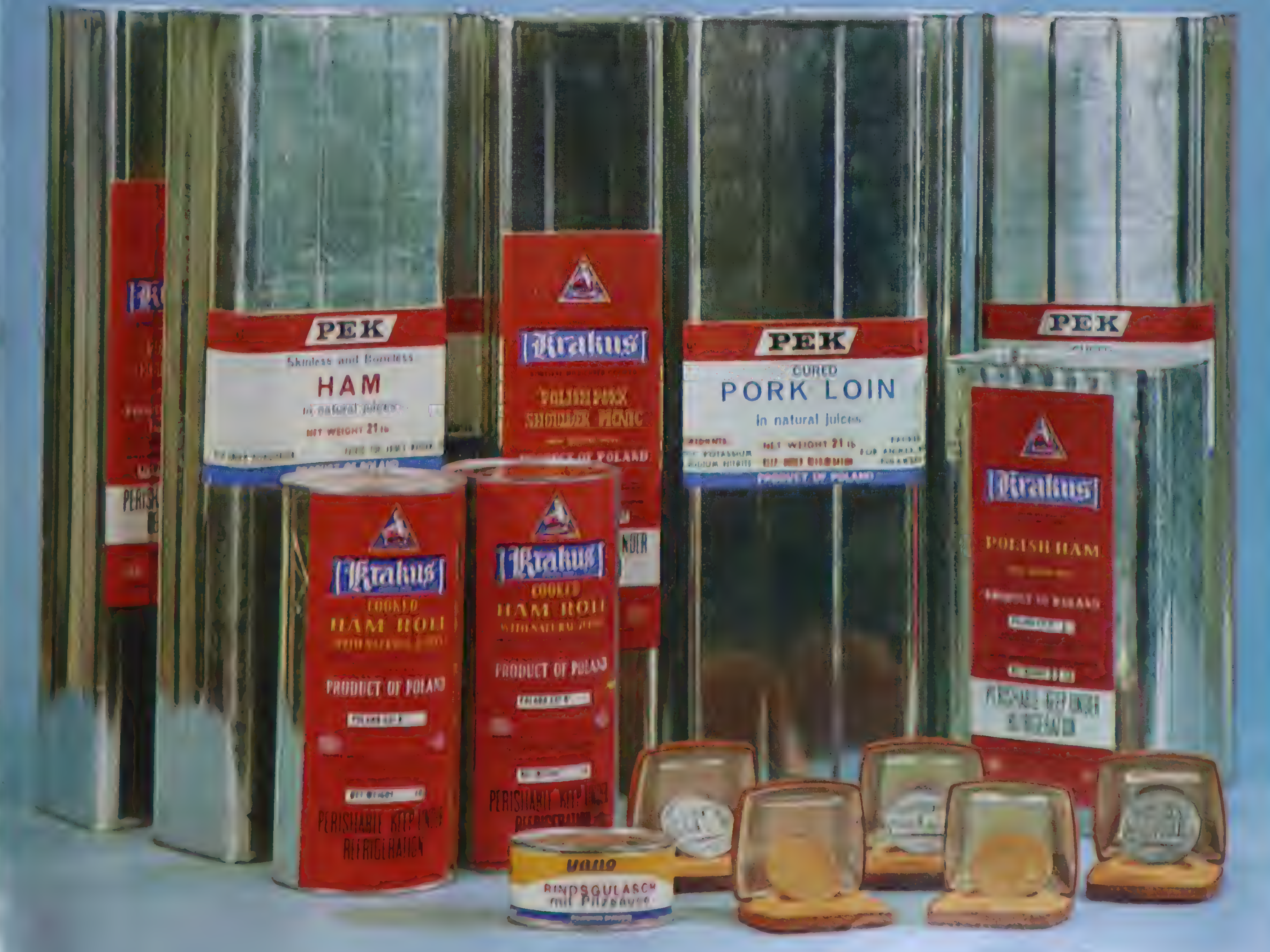
ANIMEX

BUTTER
from POLAND
polbrand
finest quality
BUTTER
from POLAND
polbrand
finest quality

yano
RINDSGULASCH

These products
exported by ANIMEX
won gold,
silver
and bronze
medals
at the Sélection
Mondiale
de la Conserverie
in Paris
in 1973

JUNGE ENTEN
·exporteur·animex·
warszawa
POLEN · POLOGNE


PEK
Skinless and Boneless
HAM
in natural juices
PRODUCT OF POLAND
Krakus
POLISH PORK
SHOULDER PICNIC
PRODUCT OF POLAND
PEK
CURED
PORK LOIN
in natural juices
PRODUCT OF POLAND
PEK
Krakus
POLISH HAM
PRODUCT OF POLAND
PERISHABLE KEEP UNDER REFRIGERATION
Krakus
COOKED
HAM ROLL
PRODUCT OF POLAND
PERISHABLE KEEP UNDER REFRIGERATION
Krakus
COOKED
HAM ROLL
PRODUCT OF POLAND
PERISHABLE KEEP UNDER REFRIGERATION
RINDSGULASCH
mit Pilzsauce

Polish products known in the world

The demand for Polish foodstuffs noted on world markets on the one side, and the necessity to increase imports of certain food articles on the other, created an atmosphere mobilizing Polish exporters and importers of foodstuffs to take part in international fairs and exhibitions.

There are 6 enterprises in Poland dealing in the export of foodstuffs. They participate in several types of trade events exhibiting foodstuffs on world markets:

- universal multibranch fairs,
- specialized food fairs,
- national exhibitions,
- in so-called "Days" and "Polish weeks" organized in other countries, and
- in individual exhibitions organized by particular Polish exporters.

Moreover Polish foreign trade enterprises take part in various "Olympic events" and quality competitions in the line of food products and alcoholic drinks. In 1973 Polish importers and exporters participated in 67 collective and individual events in the world: POLCOOP in 15; AGROS in 13; ANIMEX in 13; HORTEX in 10; RYBEX in 6. Polish exhibitors of food products were awarded a number of prizes, medals and awards at exhibitions, fairs and various "Olympic events" and international competitions in 1973. The greatest successes were achieved at the Olympic event of "Monde Sélection" in Paris, where the jury awarded POLCOOP 8 medals (4 gold and 4 silver), ANIMEX 5 gold medals and AGROS 1 gold medal and 3 silver ones.

Moreover AGROS can boast of winning 12 medals (5 gold, 4 silver and 3 bronze ones) at the confectionery exhibition in Bratislava, while ANIMEX claims credit for winning the award "MERCURIO D'ORO" for its total export activities on the Italian market, granted by Italy's Ministry of Agriculture. In 1974 Poland's importers and exporters of foodstuffs will take part in 74 fairs exhibitions. Similarly as in 1973 the largest expositions will be organized at "ANUGA" International Food Fair in Cologne, International Spring and Autumn Fairs in Leipzig (in department stores), at the International Fair in Brno, at "IKOFA" International Food Fair in Munich, at the "IDEAL HOME" exhibition in London and the Food Exhibition in Brussels. Packaging constitutes one of the most important problems in the exhibition of Poland's food products. Both Polish foodstuff exporters and its producers lay increasing stress on the problem of export packaging. In recent years Poland imports more and more modern packaging, at the same time importing machines to produce them, in order to develop its own production as soon as possible. Thus stands of Polish exporters of foodstuffs at international fairs are more and more colourful, and prettier every year.

Malmö Nearer Poland

The Polish Week Celebrations, which fell on February 14—20, 1973, created a basis for better mutual understanding and cooperation in many spheres of life. A great many trade and cultural ceremonies provided an opportunity to show Poland's achievements not only to the inhabitants of Malmö but also to the whole Southern Sweden. Thanks to a serious involvement of both the Malmö civic authorities and local organizations the Polish Week Celebrations ended with a great success and brought about a major contribution to the Swedish-Polish relations. The inhabitants of Malmö had the opportunity of acquainting themselves with a wide range of the Polish offers, which included canned meat, fruit and vegetable products, confectionery, vodkas, and also fresh Polish flowers. People visiting the exhibition did not have only a visual contact with the Polish food. The daily sampling of our products organized by the Swedish enterprise AB ANNERSTEDT of Stockholm, the agent of AGROS and ANIMEX, offered a chance to taste the Polish ham and other food products on the spot. Neteworthy is the fact that Swedish customers were pleased with the excellent quality of the goods offered and that is why the turnover of the small Polish food stand was much higher than could be expected. Big department stores and more than a hundred smaller shops joined in the popularization of the products with a trade mark "Made in Poland". Except for the food supply, the untiring AB ANNERSTEDT provided with Polish regional costumes the staff serving the customers buying Polish food. The Polish exhibition brought about satisfactory commercial results. The exhibition organized in the Town Hall was accompanied by a lot of other events. The most important one was undoubtedly a conference devoted to Swedish-Polish cooperation, held by the Skania Commercial Firm. The problems of further mutual trade exchange were subject of a speech delivered by Mr. Tadeusz Olechowski, the Foreign Trade Minister of Poland. The same problem was discussed by Mr. Jan Ekman, Director of the Swedish Commercial Bank. Nearly 300 representatives of the South Swedish branches of industry, trade and banks listened attentively to both speakers. Serving Polish dishes in big Malmö restaurants as Arkaden, Radhuskallaren, Savoy and St. Jorgen had significant effects on the Swedish customers taking an interest in the Polish food. The guests were able to taste Polish dishes cooked by our cooks such as chops or pork and beef stewed in sauerkraut. The Swedes and Poles organized together a number of conferences and symposiums devoted to the cooperation in the sphere of the fishing and shipbuilding industry other and branches of economy.

In the picture (from right to left): the Polish Minister of Foreign Trade Mr. Tadeusz Olechowski, the Minister of Trade of Sweden Mr. Olaf Feldt, the Chairman of the Polish Chamber of Foreign Trade Mr. Michał Kajzer, the Mayor of the city of Malmö Mr. Oscar Stenberg, and the manager

The Vice-Premier of the German Democratic Republic, Mr. Kurt Fichtner visiting a Polish stand at the Poznań International Fair

The Polish exhibition in Cologne was visited by the Chancellor of the Federal Republic of Germany, Mr. Willy Brandt

The Polish stand in Brussels was awarded the "Grand Prix", and the Polish "KRAKUS" brand products were awarded a diploma.

ANUGA 1973 in Cologne

At the ANUGA International Fair 1973 also the exhibitors of Polish foreign trade enterprise were present among 3300 displayers from 73 countries. The Polish stands met with considerable interest among both customers and visitors. The Polish exporters were honoured by a short visit of Chancellor Willy Brand. The Chancellor was welcomed by ambassador Wacław Piątkowski, who drew his attention to the main features of the Polish exposition represented by six enterprises importing and exporting food and agricultural products. A lovely girl in a Cracow costume gave Mr. Willy Brand a Polish regional doll. The Chancellor also tasted Polish vodka and snacks.

One has to admit with satisfaction that there is a great demand for the Polish food since the Polish exporters' offer is greatly appreciated for its excellent quality. The splendid dietetic "chicken ham" made from the best parts of roast chickens was a novelty on the food market of the ANUGA Fair 1973. The foreign customers were interested in the whole assortment of the Polish food and agricultural industry, especially in expanding supplies of venison, geese, ducks, saddle and slaughter horses, frozen rabbits, fruit and vegetable concentrates, chilled fruits, spices, herbs, confectionery and alcoholic drinks.

It would be difficult not to mention that three stands of ANIMEX, BALTONA, and POLCOOP were selling products directly. And they were over-

Le Salon in Brussels

"Vroeger de potten uit Olen nu de produkten uit Polen!"

This Flemish catchword won the first prize in the competition for the Polish Food Slogan organized during Le Salon de L'Alimentation et des Arts Ménagers in Brussels in September, 1973.

Not only the quantity (698 propositions) but primarily the quality of answers (in superlatives only) spoke of the Belgian customers' opinions concerning the Polish products. Four foreign trade enterprises, AGROS, HORTEX, POLCOOP and ROLIMPEX, displayed their exhibits in the exposition room. Apart from the regular fair expositions they organized fairs of vegetables, fruits, juices and alcoholic products. Degustation of the Polish juices and fruit preserves was highly appreciated by visitors. The collective exposition of the Polish foreign trade enterprises displaying products under the trade-mark of KRAKUS met with considerable interest.

The open exposition, easiness of access and glancing made customers visit our display in masses and with pleasure. The highar tistic and functional standard of the Polish display was also highly valued by a special commission working at the Fairs' Management. The Polish pavilion was awarded Grand Prix and the KRAKUS products gained

TAKON — 73 in Poznań

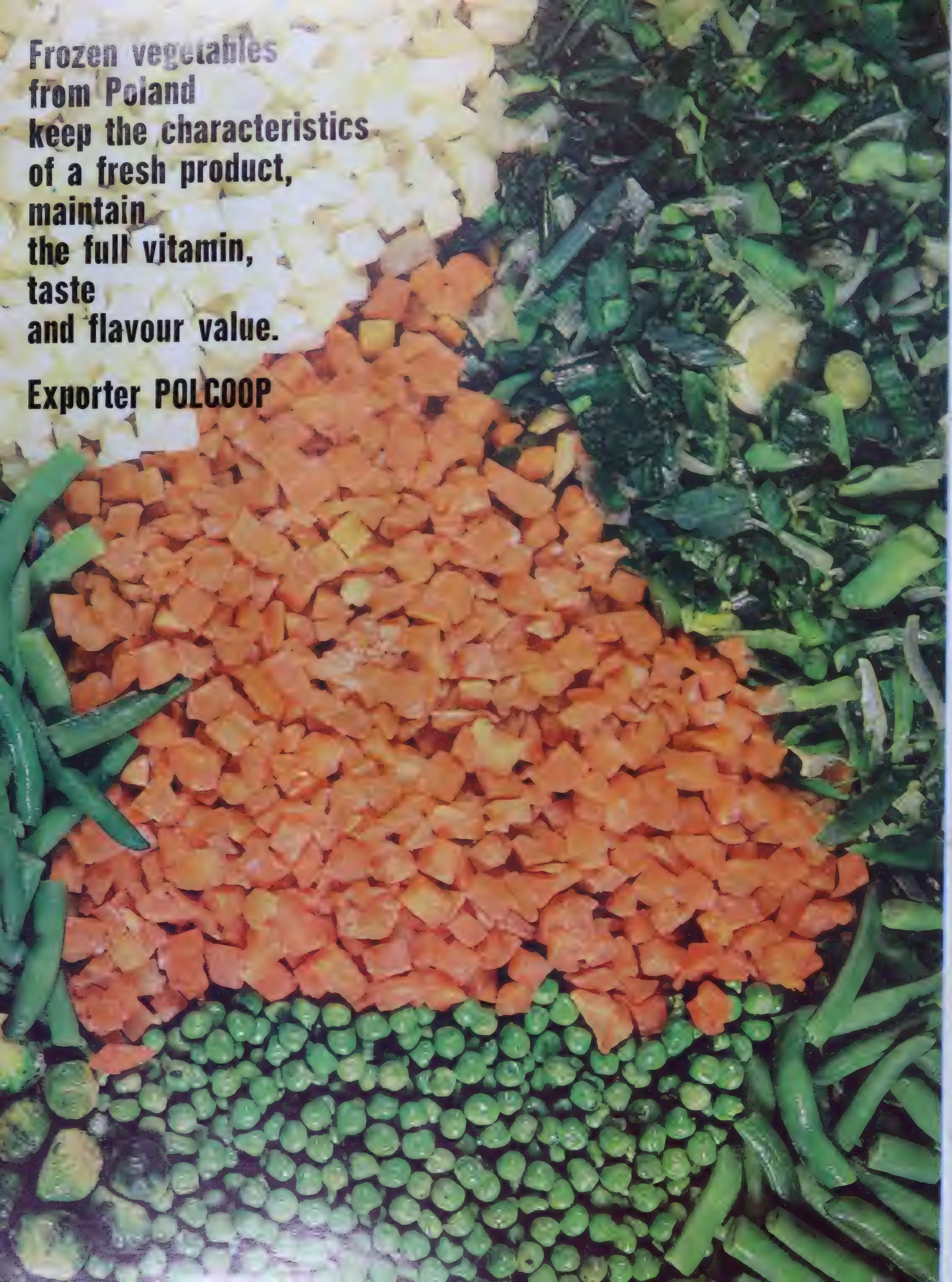
The International Consumer Goods Fair — TAKON-73, held in Poznań from September 23 to 30, was the first event of this kind ever to be held in Poland. It was evidence of a great increase of the role and significance of international trade in consumer goods, both in the group of durables and foodstuffs.

The Polish display aroused considerable interest of businessmen from abroad, representatives of economic circles, and government representatives from many countries.

Polish foreign trade enterprises: ANIMEX, AGROS, HORTEX, ROLIMPEX, RYBEX presented a wide range of agricultural products and foodstuffs, both those already well known and enjoying a very good name on markets of the world, and many novelties of these lines too. Of interest is the fact that in the competition for the best products displayed at this Fair the title of "Vice Mister of Export" was awarded to frozen fruits from HORTEX Works, Góra Kalwaria (exported by PHZ HORTEX).

Of special importance has also been the exhibition "TAROPA—73 Packings Fair", at which a great progress in this branch of production could have been noticed, all this tending to augment the elegance and quality of packings. The principal buyer of these lines (about a half of the overall Polish production of packings) is the Polish foodstuffs industry.

The first International Consumer Goods Fair TAKON—73 has been an opportunity not only to learn about what Poland has to offer for export, but also to start talks on collaboration and cooperation in production of attractive consumer goods, both industrial and of agricultural origin


Frozen vegetables
from Poland
keep the characteristics
of a fresh product,
maintain
the full vitamin,
taste
and flavour value.
Exporter POLCOOP

SCIENCE AND TECHNOLOGY

Plant protection in vegetable crops

Prof. dr Jan Boczek
Prof. dr Józef Kochman

seases and pests cause important losses in the roduction of vegetable plants. This is why a careful tention is paid to plant protection when new chnologies and new organizational methods e elaborated and introduced into production vegetable plants in Poland.

he significant enlargement of vegetables pro-uction during recent years is connected with e increasing profits from that production. It ncourages the farmers to introduce the newest chievements and to raise the horticultural pro-uction on a more advanced level. Simultaneously, wing to the planned economy in our country, e basic influence on the production organization nd vegetable protection is possible. Because the egetables are consumed in different forms, r example often fruit and vegetable juices are erved not only to the adults but also to babies nd children, special precautions are taken gainst the danger of intoxication and pesticide esidues on vegetables.

ntroducing programmes of plant protection in oland, the non-chemical methods of protection re especially emphasized. On the other hand we se only these pesticides which have short reventive periods (period, guaranteed by law, hich has to pass since the last spraying till harvest) nd which do not accumulate in the environment. he modern disease and pests control methods do ake into account the protection of biological nvironment and the safety of consumers as well. his direction is developing in Poland and that is why the greatest possible use of agrotechnical cultural practices) and breeding control methods s recommended for vegetable plants. This way the se of chemicals in plant protection is limited. lthough the cultural practices and breeding methods are currently recommended in control f diseases and pests of vegetable plants, they do not assure sufficient protection. For this reason hemical methods are still the most important methods of plant protection with the qualification that they have to be introduced after extensive esearch on terms and timing of spraying.

Every year in autumn a discussion over the program of vegetable crops protection for the coming year akes place under the sponsorship of the Research nstitute of Vegetable Crops in Skierniewice. A comission of scientists, representatives of Public Health Service and farmers is confronting the experimental results with the data coming from practical farming and plant protection and as a result of this discussion a new pest control program is elaborated. This program is published ate in the autumn in horticultural periodicals and the farmers are obliged to follow its instructions. The work of county and district plant protection services is based also on this program

The forecasting Service is functioning with the County and District Quarantine and Plant Protection Stations. The task of this Service consists in collecting in a given area information concerning the development of disease agents and pests and informing the farmers about the necessity of protective actions. Information about the date, type of action and the chemicals which have to

Thus, plant protection actions are executed at the most convenient dates and only when they are really necessary. Owing to these limitations a significant reduction of the number of sprays and of the volume of chemicals applied was achieved, which protects the natural ennemies (parasites and predators) of damaging insects and the whole environment.

Plant protection actions in our country are conducted more and more often by specially trained groups working on the farmer's order. This way the work is more precise. A good equipment and proper pesticides in proper doses are applied.

With deep concern for reducing to the minimum the use of chemicals in the disease and pest control of vegetable crops we are still searching for new solutions which would emphasize for example seed dressing that has to destroy the disease agents which are transmitted with seeds for the next year. For instance, the incidence of virus diseases of tomato is greatly reduced by double seed disinfection. First, seeds are dipped in 10% tribasic sodium phosphate at a temperature of 20—30°C and then are dressed with Zaprawa nasienna T (thiram seed dressing) (3 g per 1 kg of seeds).

The results of our experiments indicate that late blight of celery (Septoria apii graveolentis) can be even completely eliminated by dipping seeds for 24 hours in an 0.25% suspension of Zaprawa Nasienna T at 30°C. It was stated in many experiments that significant control (80%) of onion smut (Urocystis magica) can be obtained by seed dressing although the disease is not seed transmitted. Fungicide Topsin M (methylthiophanate) applied as a seed dress gave the best results at the dose of 10 g per 1 kg of seeds. If this fungicide is not available Zaprawa Nasienna T is recommended at a dose of 50 g per 1 kg of seeds with the addition of insecticide for controlling onion maggot (Hylemya antiqua) for example Phytosol (trichloronate) or Primicide (ethylpirimiphos) at doses 25 g per 1 kg of seeds. Of course before dressing seeds should be moistened with water which improves

After several years of searching for an effective and convenient method of controlling bacterial blight of cucumber (Pseudomonas lachrymans) the conclusion has been reached that besides two years' crop rotation the most effective method is wet seed dressing first in 0.1% Ceresan Nassbeize (methoxyethylmercuric silicate) and then in Agronex TA (thiram+aldrine) 5 g per 1 kg of seeds. This treatment can be executed even 2—3 weeks before sowing. In field production of plants we follow an appropriate crop rotation taking into account the development of disease agents.

This way we significantly reduce the incidence of the following diseases: onion smut (Urocystis magica), onion white rot (Sclerotium cepivorum), cabbage club root (Plasmodiophora brassicae), tomato leaf blotch (Septoria lycopersici), Didymella fruit rot on tomatoes (Didymella lycopersici) and all the nematodes parasitizing cultivated plants. Our research on the survival of Pseudomonas lachrymans causing bacterial blight on cucumber has shown that two years break in growing cucumbers on a given field is sufficient to eliminate the possibility of bacterial attack from the soil. Among agrotechnical treatments (Cultural practices) besides proper soil preparation in field production, preparation of artificial substrates (peat, brown coal, bark etc.) including well-balanced fertilization, especially for artificial substrates, we pay careful attention to preparing good sowing material by exclusion of diseased seeds and by chemical and thermal seed disinfection.

Careful eliminating of plant debris in which disease agents and pests can be carried over the winter is a very important cultural practice. By digging out cabbage roots in autumn the incidence of aphids and cabbage club root caused by Plasmodiophora brassicae is greatly reduced. By destroying tomato debris we reduce the incidence of such diseases as tomato leaf blotch (Septoria lycopersici) and Didymella stem and fruit rot. The losses caused by onion smut (Urocystis magica) are also reduced by careful elimination of plant debris after harvest. The manure is still commonly used by farmers in Poland, which reduces the incidence of some insects (carrot fly and other dipterous insects) and disease agents (nematodes and some fungi belonging to a Fusarium genus). The antagonistic microorganisms and some predators belonging to Acarina and insects are introduced into the soil with the manure.

Careful attention is paid to breeding and introducing into farming in Poland new varieties resistant to particular diseases as a method of disease control of vegetable crops. By introduction of the resistant tomato varieties: Revermun, Eurocross, Vantage, Vinequen, V-548, New Yorker, Ottawa 50 and a separate hybrid line 20, the leaf mold (Cladosporium fulvum) was completely eliminated from the early and delayed tomato greenhouse production. Introducing to the greenhouse tomato varieties such as V-R Moscow, V-R Bounty, Superior and Wisconsin we try to eliminate or reduce a disease caused by Verticillium albo-atrum. In recent years three new bean varieties (Saga, Ima and Fama) resistant to anthracnose (Colletotrichum lindemuthianum) were bred in Poland.

The following preparations are dominating among the insecticides which are applied in the vegetable production: Sadofos (malathione), Foschlor and Dipterex (trichlorphene), Owadofos, Folithion and Sumithion (phenitrothione), Winylofos, Nogos and DDVP (dichlorphos) and Roztoczol (tetradiphone). All of them are relatively safe preparations having short preventive periods (7—14 days).

Seed transplants root dressing with Phytosol (trichloronate) or Primicide (ethylpirimiphos) is almost exclusively used in Poland against Hylemyia brassicae on cabbage, Hylemyia antiqua on onion and Hylemyia cicrura on different plants. The diene preparations (aldrine and dieldrine) which were in use some time ago are now completely eliminated from practical protection. Also DDT preparations are fully and lindan preparations almost fully excluded from the protection of vegetable plants.

Granulated insecticide preparations are more and more often used for the control of soil inhabiting pests (Bibionidae, Elateridae). Baits containing Foschlor (trichlorphene) are applied to the soil for controlling noctuid cutworms (Agrotis sp.). Thus the insecticide does not reach the plants at all.

Almost all the fungicides which are applied in Poland for the disease control of vegetables are characterized by their low toxicity to warm-blooded animals and according to that they have short, at most 14 days, preventive periods. The following preparations are used: Cynkotox (zineb), Cynkotox aktywowany (55% zineb+10% thiram), which is very effective against onion mildew (Peronospora destructor) and tomato late blight (Phytophthora infestans). Dithane M-45 (mancozeb) — fungicide which has only a 4-day preventive period and which is recommended in our country for the control of many fungal diseases except powdery mildews, it is highly efficient against onion downy mildew and tomato late blight, Luxan-Maneb 80 (maneb), Morestan (chinomethionate), Siarkol Ekstra and Thiovit (wettable sulphur) and a Japanese systemic fungicide Topsin M (methyl-thiophanate). The experiments which were conducted during a couple of years have shown that Topsin M was greatly diminishing the incidence of club root on cabbage and was positively influencing cabbage yields. The roots of cabbage seedlings were dipped before transplanting in a clay pulp containing 30 g of Topsin M per 1 liter. A liter of pulp may be used for dipping 300—400 seedlings.

For some plants like carrot, which are characterized by the high ability to adsorb pesticides, we try to avoid even seed dressing. It was shown in the experiments conducted in Poland that just a choice of a proper field, suitable for carrot growing is a sufficient method of controlling carrot fly (Psila rosae) and Acrolepia assectella. These insects attack the plants heavily in the quiet fields and when the seeds are sown too close to each other, but they do not cause significant losses in the open fields and when the plant rows are parallel to the direction of prevalent winds (east-west).

We try to limit the use of pesticides also by spraying only the border rows of plants in the fields from the direction of prevalent winds (for instance against Piesma quadrata on beets), by treating plants right at the moment of the appearing of the first individual pests (for example aphids or mites) of the first diseased plants (for with anthracnose) and by introducing low-volume sprays (applying Tee-jet type nozzles and special spraying machinery).

Valuable results have been obtained during research on cabbage aphid control. It came out that this insect has many natural enemies which appear 10—14 days after aphids outbreak in the spring. The treatment executed when the first aphids appear destroys them without damaging their enemies. Moreover, only one treatment executed right at that time assures the protection of plants for a long time. It has been stated too, that some pests like aphids, flea-beetles and cabbage root fly appear more often in the fields heavily infested with weeds. Furthermore, weed control can be a factor limiting the use of insecticides.

In recent years the area of vegetable cultivating under glass is significantly growing. Soil steaming plays a big role in the protection of plants against diseases and pests under glass. Equipement serving for this purpose is in common use. The majority of soil-borne pathogenes (Verticillium, Fusarium) can be eliminated this way and the incidence of several pests (nematodes, thrips, mites) can be highly reduced.

A predatory mite — Phytoseiulus persimilis — is introduced to the greenhouse for controlling mites (Tetranychus). Right now a mass rearing of this predator is organized. It will make possible to eliminate chemical treatments from the program of controlling this most dangerous, especially on cucumber, pest.

All information requested is available at the Foreign Trade Enterprise POLSERVICE.

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Our Guiding Principle – Never to Dissapoint

Here is a statement of Mr. Henryk Cieślik, M. Sc. Ec., General Manager of BALTONA, Foreign Trade Enterprise

gives me particular pleasure to use the columns of the periodical FOOD from OLAND to present our enterprise. BALTONA Foreign Trade Enterprise conducts wide activity, mainly connected with goods turnover in duty-free zones. e present scope of activity of the enterprise comprises:

- supply of sea-going ships at Polish ports,
- export of foodstuffs and industrial products to duty-free zones at foreign ports,
- supply to diplomatic missions accredited in Poland and in European and overseas countries,
- sale of various commodities and souvenirs to tourists from abroad at frontier stations, ferry-boat piers and on board of LOT Polish Airlines planes,
- sale of food and industrial products at international fairs and exhibitions.

ne diversified activity of BALTONA, the high rate of development of its usiness, and the broad and fruitful trade relations place it among the biggest ipchandlers of Europe.

ne list of commodities supplied to our customers comprises some tens of thousnd items and the products meet different likings of buyers. Different, namely, e requirements as to the choice of products, their quality and packing, of assengers of liners, of merchant ship crews, and those of individual buyers. olish-made food products prevail in the activity of the enterprise. Their wide noice is complemented by imported goods.

he commodity groups which are in the highest demand include Polish alcoholic everages, fruit and vegetable preserves, beer, meat and dairy products. Our ustomers will find in our stores a wide range of vodkas such as Wódka Wyorowa, Hunter's Vodka, Special Rye Vodka, a dozen-or-so kinds of brandy; nong them the Bison Brand Vodka deserves special attention. There are also queurs of different flavours.

/orth recommending are also fruit and vegetable preserves such as jams uits in syrup, vegetable preserves including pickled dill cucumbers and vegeble salad. There is also a large variety of meat preserves, sausages and Frankrters in tins, the production of which has been started at an express demand f our customers. The good point about the sausages is that they have a very ne taste, very much like that of the fresh product, and a relatively long guarantee eriod, of particular importance to supplies of ocean-going ships.

ur dairy and meat products enjoy high popularity among shipchandlers nd shipbrokers in many countries. These products owe their high quality rst of all to the best raw products they are made of. Breeding of animals with atural fodder and the climate of Poland have a favourable influence on the ood quality of dairy products and on the tenderness and juiciness and fine aste of the meats.

ll production stages, storage and dispatch of products are supervised by government quality control body, the Quality Inspection Office.

he high development rate of Polish exports to duty-free zones of such countries s Italy, Belgium, France, Holland, the Canary Islands, Greece, the Federal Republic of Germany and the Scandinavian countries, are the best evidence f the high quality of foodstuffs supplied by our enterprise.

ALTONA has available different publicity materials, folders and catalogues which provide detailed information on its activity and variety of products. n the Meat Catalogue of BALTONA readers will find information on the most opular kinds of meat products produced by the meat industry for ships and irlines, and also commercial and technological information concerning other roducts offered for sale.

Such a complex and large-scale activity is carried out by the Head Office of BALTONA in Gdynia and by its sales offices in Gdynia, Gdańsk, Szczecin, Świnoujście and Warsaw.

We co-operate with several hundred modern factories throughout Poland. BALTONA has also a number of well supplied consignment warehouses in uropean ports and a network of its own experienced commercial agents.

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SHIPCHANDLERS

Polish hops are well known on many foreign markets and have been enjoying the recognition of the buyers for several score years now. The Foreign Trade Enterprise ROLIMPEX exports hops, among other countries, to Austria, Belgium, Brazil, Holland, the FRG, Great Britain and Venezuela.

In Polish hop-growing, modernity is linked inseparably with tradition. According to the chronicles, as early as in the 9th century hop was grown in an organized manner in Eastern Poland, and in the 13th century hop-fields appeared in Wielkopolska and Śląsk (Silesia). The first mentions about beer-brewing in Poland come from the 14th century.

In the 19th century hop-growing began to develop rapidly. It was also then that the export of hops commenced.

This was possible owing to a significant improvement in the quality of hops, which at that time could successfully compete with the world's best varieties. At the Paris exhibition in 1878, the Rohatyn variety from Małopolska won first prize, and the Nowotomyśl variety was awarded Grand Prix and recognized as the world's best in 1883. In the period between the two world wars, Poland was one of the biggest exporters of hops in Europe. At that time, unions of hop-growers, trading companies, syndicates and hop-growing banks were developing a lively activity. Owing to the efforts of these institutions, the Hops Fair was held in Lublin every year, beginning in 1929. The Fair was the only trade event of its kind in Europe.

World War Two brought the devastation of a considerable part of the hop-gardens. In 1945 the area under hop cultivation amounted to only 92 hectares. It was then decided to rapidly expand hop-growing, and long-term development plans were drawn up.

Hop-growing is the domain of both state farms (20 per cent of the area under cultivation) and privately owned farms (80 per cent). Under Polish conditions, the best region for hop-growing, both with respect to soil and climate, is a part of the Lublin Upland. The average air [illegible] in summer (April through Augu[illegible] precipitation is between

The increase of the area under cultivation and of the yield from one hectare in the period 1946—1973 is illustrated below:

Year	Area of hop-gardens in hectares	Growth in ctws.	Yield in ctws/ha
1946	92	110.4	12.0
1950	510	598.6	11.8
1955	1,735	25,272.0	14.6
1960	2,088	31,678.0	15.2
1970	2,149	48,592.0	22.6
1973	2,386	60,000.0	25.0

At present, two systems are applied in hop-growing in Poland. The first of them is called the forked-inclined system. It provides for the spacing of the plants 2.6 metres ×1.6 metres. The second one — the so-called oblique system — is characterized by the spacing of the rows and plants 2.5 metres × 2.5 metres. Under the latter system, from each rootstock six bines are led along three poling wires. Before 1962 the hop varieties cultivated in Poland included only varieties representing a high degree of differentiation with respect to the length of the vegetation period, the fertility and the technological value of the cones.

Several years ago, two new hop varieties, named Puławy and Nadwiślański, were grown at the Institute of Soil-Cultivation, Fertilizing and Pedology.

The first of them is an early-harvesting variety with a vegetation period of 105 to 110 days, a high degree of variety faithfulness, very fertile, giving golden-green cones with a very delicate structure of the torus.

The second variety is

A comparative examination of various Polish and foreign hop varieties has revealed that as regards such utility values as yield, quality, aroma, the content of the alpha acids, healthiness etc., the varieties cultivated in Poland belong to the world's best. This is proved by the diplomas which Polish samples won at the exhibition in Berlin during the organoleptic and chemical assessment of hops from the 1968 crops.

The hops are purchased from the producers by the Hop Sulphuration Plant subordinated to the Lublin Brewery.

The technical equipment and the course of the technological process place the plant among the most modern factories of this kind in the world. The hops prepared for sulphuration are poured onto movable gratings installed in air-tight chambers. The gratings are next tilted by special hydraulic devices. In order to achieve an appropriate moisture of the hops, air heated up to 45°C is mechanically forced into the chambers, in which the hops remain for 15—20 minutes.

Sulphuration consists in the circulation of sulphur dioxide in a closed cycle. Pure sulphur is burnt in furnaces, from which sulphur dioxide is pressed through fans to the chambers. The length of the individual phases of sulphuration is controlled automatically. After the process of sulphuration is completed, the sulphur dioxide filling the chambers is blown trough the stack, and the hops are automatically carried to the silos and later, by conveyors, to the presses, where they are pressed under a pressure of 180—220 atmospheres and formed to fit the packagings used in international trade. At the customer's special request, they can be additionally packed in packagings of polyethylene, in wooden boxes or in tin cylinders.

The plant has a storehouse with an area of 7,800 square metres for raw hops, and a cooled storehouse in which some 400 tons of pressed hops can be stored at a time at a temperature between —1° and +4°C.

The coordination of hop-growing in Poland is the concern of the Lublin Brewery. The Brewery's numerous agrotechnical service, composed of highly qualified agricultural engineers, exerts supervision over and render all-round assistance to all the producers in the cultivation of hop. This assistance embraces the whole production cycle, beginning with the spring work and ending with the harvests.

The Lublin Brewery cooperates closely with the Central Union of Hop-Growers (to which all the producers belong) and with research institutes.

The Institute of Soil-Cultivation, Fertilizing and Pedology in Puławy occupies itself with the growing of new varieties, examines the influence of fertilizing on the crops, the quality and the health of hop, and concerns itself with the economics and organization of hop-growing.

The Institute of Plant Protection in Poznań conducts research into the methods of combating hop diseases and pests.

The linking of practical activity with research in scientific institutes has already now allowed to achieve a high agrotechnical level in hop-growing and obtain aromatic hops with technological parameters required in the production of beer.

Zdzisław Kulig

ŻYWIEC BEER IS A TEST OF POLISH HOPS

POLISH BEER
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RABBIT MEAT– A VALUABLE AND DIETETIC FOOD

A steady growth of demand for products of animal origin is taking place all over the world. But at the same time the proportionate consumption of different kinds of meat is undergoing interesting changes.

In accordance with the principles and recommendations of the present-day dietectics, a branch of science dealing with man's proper and rational nutrition, the so-called white lean meat, the characteristic feature of which is high nutritive value and digestibility, is regarded to be the most valuable. For this reason, there is a steadly growing inerest in this sort of meat, while the consumption of pork is declining.

As is known, consumption of fat meat in large quantities, which is hard to digest, results in metabolic disturbances and diseases of various organs, chiefly liver trouble. Consumption of fat meat and sausages also leads to obesity which in turn, as a rule, affects the circulatory system and endocrine glands. These negative effects can be avoided by eliminating of fat meat from the diet and eating dietetary sorts of meat, including rabbit meat.

Rabbit meat is very valuable as regards nutritive components. And it is a characteristic thing about this meat that its particular alimentary components are well assimilated by the human organism. Rabbit meat is easy to digest, which is due largely to its histological structure. It contains a relatively large quantity of proteins of high biological value.

According to Italian scientific sources the chemical composition of rabbit meat, in comparison with other sorts of meat, is as follows:

Sort of meat	water/%	protein/%	fat/%	ash and mineral salts/%
pork	47.50	14.50	37.30	0.70
mutton	55.25	16.85	27.00	0.90
beef	71.00	19.95	8.00	1.05
chicken (broiler)	70.60	18.49	9.34	0.91
rabbit (broiler)	59.85	20.20	18.85	1.10
rabbit (not fed up intensively)	67.80	25.20	4.01	2.13

It results from the above table — in comparison with other sorts of meat — that the meat of rabbits which are not intensively fattened contains a very large quantity of protein, a large quantity of mineral salts and the low fat content, required by rational dietetics.

Another characteristic feature of great significance to consumers is that bones represent a relatively small amount of the rabbit carcass. Rabbit fat, a component part of the carcass, is of low melting temperature. This fact is of high nutritive value. From this point of view the rabbit exceeds the value of pork, beef and mutton fat. The taste of rabbit meat depends on many factors, mainly on the breed. The carcasses of fleshy breeds are of the highest quality. The right of muscular build is of particular importance because the carcasses with a good build are much more tasty. Finally, the method of feeding the rabbits and the composition of their food are of decisive influence on the flavour of the rabbit meat. Rabbits bred on an industrial scale on big farms are as a rule fed with concentrated fodder of characteristic, sometimes unpleasant smell and it happens that the meat of rabbits fed with such a fodder also has a tinge of this smell. But the meat of rabbits bred individually by people at home in their gardens, a frequent practice in Poland, has a fine taste and aroma.

The rabbits have a very varied diet. And such feeding conditions have an extremely favourable influence on the taste of the meat. This fact explains the very high demand for Polish rabbit meat abroad.

Preparing rabbit meat for serving does not require any additional treatment like other game. The rabbit meat can be prepared as excellent boiled, stewed or roasted dishes.

To sum up, the rabbit meat is an excellent food for people on a diet and from this point of view it is better than other kinds of meat because it contains a very high percentage of protein easy to digest and a small quantity of fat. Consumption of rabbit meat instead of that of other animals helps the human organism to avoid a number of serious diseases. Finally, of very great interest to the consumer is the price of rabbit meat. It does not differ

Andrzej Frindt, D.Sc.

POLISH CUISINE

4

Savoury and dietetic dishes

We have introduced in our supplement "The Polish Cuisine" during the last year a new form of culinary recipes, suggesting full sets of dishes for various major and minor receptions arranged on diverse occasions. inasmuch as this form was highly appreciated by our Readers (the letters sent to the Editors bear testimony to this) we shall continue it during the year 1974.

We wish to present in this issue several sets of dinner dishes of such produce as: Guinea-hens, frogs, snails, rabbits and others, which, besides being original, have this quality that they are easily digested, are of a low calories content and at the same time they are savoury.

Suggesting such a delicatessen set of dishes, we also bear in mind i.a. the fashionable slim figure of the ladies (which we also desire for the gentlemen), as well as the tastes of consummate connoisseurs.

Good Appetite!

RABBIT MEAT DISH

Stewed rabbit

Rinse the fore part of a dressed rabbit, the fore joint, heart and lungs, liver, remove the membrane and cut up into not very large pieces. Then heat the fat in a wide kettle and brown the rabbit meat and giblets. Cut 15 dkg smoked bacon and 15 dkg onions into rather thick slices, add to the browned meat and stew under cover on a low fire, basting it with small quantities of water. When meat becomes tender, add salt to taste, ground pepper grains, a bay leaf, 1/2 teaspoon cayenne pepper and two whiskey glasses of red wine. Sprinkle a small amount of flour over the meat and stew for several minutes after it comes to a boil, whereas the sauce should be medium thick.

Serve with rice, fine buckwheat cereal, noodles or mashed potatoes over which chopped green parsley is sprinkled.

We suggest serving beet conserves with grated horseradish as a garnish. (We inform that excellent Polish beets in vinegar of KRAKUS brand are on sale).

For the thus stewed rabbit we propose a brandy glass of the Polish "Tatra Vodka", marked for its specific herbal aroma and beautiful greenish natural colour.

Rabbit with mustard

Salt the saddle of a rabbit. spread quite thickly with mustard, wrap two wide slices of fresh or smoked bacon around it, put it in a roasting pan, pour hot melted butter over it and put it into a hot oven. Roast about 20—30 minutes, counting per 1/2 saddle. The saddle can also be interlarded with fresh bacon. Season with salt and pepper and marinate for 12 hours, dry spread with mustard, put into a roasting pan, pour hot melted butter and roast as above.

Serve with French fried potatoes and raw vegetable salads, for example: red cabbage, endives, lettuce, radishes — springled with olive oil and lemon juice.

For this dish, the excellent Polish dry "Baltic Vodka" distinguished by the gold medal it won in Paris (1973).

Rabbit saddle served cold

Interlard the rabbit saddle densely with fresh bacon and roast on butter, adding a little onion, bay leaf, pepper grains and allspice (3 grains each) and salt to taste. Cut the saddle into portions after it had been roasted and serve cold — with bilberries or cranberry jam.

Special Rye Vodka ("Extra Żytnia") on the rocks goes exceedingly well with this dish.

Frog legs fried in dough with meadow mushrooms (Boletus)

Carefully rinse frog legs, put into a dish, sprinkle with salt and pepper, put parsley sprigs between each frog leg, sprinkle with the juice of one lemon and let stand for ca 1/2 hour.

Prepare dough: Blend 2 egg yolks into 1/2 glass milk, add 3/4 of a glass of wheat flour, salt and mix thoroughly, then add the beaten egg whites.

Wash 25 dkg small meadow mushrooms (Boletus), dry off the water in a towel. Stick the leg on a toothpick, then the meadow mushroom next, immerse both together in the dough prepared as above and fry in a deep kettle in a large amount of very hot fat (olive oil is best) for a very short time, until it becomes light gold in colour. We serve the dish of frog legs prepared in this way very hot, with boiled vegetables such as asparagus, cauliflower, carrots or a raw fruit-vegetable salat.

We recommend the following beverages with the above dishes: "Wódka Wyborowa", "Baltic Vodka" "Luksusowa" (Luxury Vodka), "Extra Żytnia" (Special Rye Vodka), "Krakus Vodka",

DISHES OF FROGS AND SNAILS

Frog legs in aspic

Boil a vegetable stock (without cabbage) adding 3—4 grains of allspice, a bay leaf, salt and pepper to taste. Remove the vegetables and put frog legs (12—15 pieces) into the boiling stock, boil about 8 minutes. Remove the stock from the fire and set it aside to cool. Then prepare 1 1/2 glass bouillon. Add 2 teaspoons of gelatin, previously soaked in 2 teaspoons of cold water, to the boiling bouillon. Boil once more and then set aside to cool. Pour bouillon (ca 1 cm) on the bottom of a cup of 50 g content and after the jelly, formed in this way, has congealed, place a slice of hard-boiled egg, several grains of canned green peas, a frog leg on it. Pour the rest of the congealing jelly on top. Cool. Immerse the cups for a while in hot water just before serving. Put portions of the jellies on a platter, garnish with green parsley sprigs, red peppers, tomatoes.

Snail ragout

Rinse snails several times in large amounts of water, remove the membranes of the shells. Lay them in a crock and sprinkle with salt, a little flour and vinegar. Let stand 2 hours. Rinse the snails again to remove the salt, flour and mucus, place in a kettle, cover with cold water and boil. Put them on a strainer after eight minutes and cool. Cut up the washed vegetables, add 1 glass of dry white wine, mixed half-in-half with water, salt to taste. Put the snails into the liquid prepared and boil about 3 hours .Then put them on a strainer, remove the shells and the dark ends. Prepare bouillon from a cube (1 glass). Melt two tablespoons butter, add 2 tablespoons flour, prepare slightly browned butter and flour, dilute with bouillon, bring to a boil, Remove from the fire, add 1/2 glass sour cream beaten with egg yolk and 2 tablespoons of chopped green parsley. Season to taste with salt, pepper, sugar and lemon juice. Put the snails into the sauce prepared for the ragout. Serve with rice, boiled until the grains have become separated.

Snail salad

Boil 15—20 snails, remove the shells, and cut into small cubes. Chop 5 or 6 marinated mushrooms and 2—3 pods of red peppers (fresh or marinated), add one large apple cut into small cubes, 1 glass of canned sweet peas and 5 dkg chopped nuts. Season salad with salt, pepper, sugar and lemon juice, then mix in the mayonnaise (1 glass). Put into a salad dish and garnish with lettuce leaves and slices of lemon, cut out ornamentally, and nuts.

It is best to serve champagne or white dry wine to frog legs and snails.

GUINEA-HEN DISHES

Guinea-hen in sour cream

Dress a tenderized guinea-hen. Tie the legs and wings close to the body. Put the salted liver into the inside. Put a thickly sliced onion around the guinea-hen and put into a kettle with melted fat (2 tablespoons butter). Stew under cover for 20—25 minutes, turning the carcass frequently so that it would brown on all sides.

Boil a glass of sour cream in another kettle, season it with salt and pepper and pour it over the browned guinea-hen. Then put the whole into the oven for 15—20 minutes. amply basting the guinea-hen with sour cream every few minutes. When the meat becomes tender, put the guinea-hen on a platter and pour the sour cream in which it had been stewed over it.

Serve with cranberry preserves, bilberry jam or with baked apples.

We suggest serving to this dish the semi-dry vodka "Cherry Cordial" prepared from the juice and fruit infusion made from Polish sour cherries. This vodka won a gold medal in Paris (1973).

Roasted guinea-hen

Dress and clean the guinea-hen just before using. Interlard the breasts with thin strips of fresh bacon. Salt slightly from the inside and outside. Then put it into the oven and roast from 30 to 40 minutes (counting per 1 kg fowl), basting it frequently with the melted fat. Dilute the sauce obtained with three tablespoons of hot water, boil once, train and serve in a gravy boat. Cut the roasted guinea hens into halves and serve with red cabbage salad or with apples and lemon juice.

We suggest to have "Krakus Vodka" with natural sweet taste very well accommodating roasted guinea-hen.

DUCK DISHES

Duck stuffed with apples

Rub a duck with salt and marjoram. Pare sourish apples, cut into quarters, (hollowing out the seed nests) and fill the inside of the fowl with them. Put into a roasting pan, spread with melted butter (or wrap it up with slices of fresh bacon) and put into a hot oven. It takes 30—40 minutes for it to roast, counting per 1 kg duck.

Turn the fowl several times during roasting, basting it with the sauce formed. Divide the roasted duck into portions (when the leg is pricked under the bone, a drop of a slightly pink liquid should appear) and serve on a platter, surrounded with baked apples.

Duck with oranges

Melt 2 tablespoons lard in a tall aluminum kettle, put in 1 carrot and a medium sized onion cut up into thick slices, and then a dressed and cleaned duck. Slightly brown the duck on a low fire, turning it over from time to time, then pour in a glass of white wine and boil (without cover) on a strong fire so long until ca 3 tablespoons of wine are left. Then add 2 glasses of meat broth (or bouillon made from a concentrate), season with salt and a pinch of pepper to taste and bring to a boil, Take the dish off the fire after several minutes, put a piece of buttered waxed paper on the duck, cover the kettle with a lid and put it into a medium hot oven. Cut finely an orange peel from which the white parts have been removed and put it into a dish with boiling water for 5 minutes so that it would become soft, then dry them on a towel. Squeeze out the juice from a peeled orange. Peel two more oranges, divide them into pieces and remove the membranes. When the duck becomes tender, strain the meat broth into a kettle, remove the fat from the top and boil it after adding to it 1 glass of hot water. Blend a teaspoon of potato flour with 2 tablespoons of cold water — pouring it slowly and mixing continually. Boil the strained meat broth once more and then add to it the blended flour, mixing continually so that no clots be formed. When the sauce thickens, add the previously prepared and strained orange juice, a little powdered sugar and the cut and boiled orange peel. Put the duck on a platter and garnish with pieces of the orange. Serve the sauce in a sauce boat.

We suggest toasts to be served to the so-prepared duck. The dish can also be supplemented by a cranberry conserve for meat, sweet bilberries or a mixed fruit compote (the Polish compotes with KRAKUS brand are excellent.)

The semi-dry fruit vodka "Cherry Cordial", made from the juice and Infusion

Model Guinea - Fowl Breeding Station at Gryźliny

he opinion of numerous consumers nea-fowl meat is one of the most cious meats. But in order to ain meat of such a delicate flavour guinea-fowls must be bred under ecial conditions and in this field ish poultry farms have become hly specialized. The farms are ated in areas with a specific croclimate, the most appropriate breeding this sort of fowl.

liveries of guinea-fowls to slaughter uses are organized by the POL- OB, Egg and Poultry Industry ion, a state enterprise having merous contracts with state and -operative farms that specialize poultry breeding, as well as with most valued individual poultry eders. POLDROB ensures the cessary training of and supervision the breeders in such a way that is always sure that the Polish inea-fowls are bred under absolutely tural conditions (the guinea-fowls ve specially selected natural food d a free-run). These factors guaran- not only superb flavour but also good colour of game. On the sis of these characteristics judges good food distinguish the meat Polish guinea-fowls from others. rcasses of Polish guinea-fowls are ported to several European countries, including Switzerland, France, Belgium and the Federal Republic of Germany. According to importers, POLCOOP, Co-operative Foreign Trade Enterprise, is one of the most valuable suppliers of guinea-fowl meat. POLCOOP offers deep frozen carcasses of guinea-fowls in one assortment, namely grillers (without head, claws and giblets), the weight of which ranges between 600 and 1,200 grams. The carcasses are delivered individually vacuum-packed (packed or cryhalon).

Polish poultry farms which keep the best birds for breeding purposes have become very highly specialized in the breeding of guinea-fowls. One of these model farms is run by POLDROB at Gryźliny near Olsztyn in the north of Poland. There is a long-standing tradition in guinea-fowl breeding there, among other things, to very favourable climatic conditions, abundance of proper food, as well as the many years' experience of the local breeders.

Mrs. Janina Justycka, Manageress of the Gryźliny farm, has long years of experience in guinea-fowl breeding and her staff also.

Every week a special van takes a large quantity of guinea-fowl eggs from Gryźliny farm and delivers them to the incubator plant at Mrągowo near Gryźliny for hatching, also run by POLDROB. The same van brings back newly fledged guinea-fowls to the Gryźliny farm. The farm covers a large area. The guinea-fowls are kept in modern standardized poultry houses which can be assembled where required and accomodate 12,000 egg-laying fowls each. The poultry houses are equipped with automatic watering troughs and self-feeders provided with equipment for taking feed mixtures straight from the silo through special openings. The poultry houses floor is covered with a thirty cm thick layer of the best chaff made of rye and wheat straw.

In the good breeding conditions at the Gryźliny farm, POLDROB makes tests and experiments aimed at determining the average egg-laying and hatching standards as models for individual farms. Since the breeding material for the farm is imported from France, the farm applies the breeding instructions well-known in Western Europe, elaborated by S.A. Studler especially for his hatchery at La Bruyère. As is known, Studler's instructions give detailed standards for poultry houses, their inner temperature, humidity, light intensity and a prophylactics programme (e.g. every three days the female guinea-fowls are provided with 3 grammes of calcium carbonate and every five weeks with special feed including anti-stress components, because this sort of fowl is extremely timid). The same instructions also include the feeding norms and artificial insemination regulations. An S.A. Studler's representative stayed at the Gryźliny farm for some time and instructed the Polish specialists there on the best way to breed guinea-fowls. Studler's instruction on the technology of breeding guinea-fowls for reproduction purposes has passed the test and has even been improved on. Twice a day the guinea-fowls at Gryźliny are provided with special Polish feed known as the BKM mixture (vitaminized) which has been recognized as excellent. Each evening the guinea-fowls are fed oats and in winter powdered milk is added to the feed. Owing to such breeding treatment the guinea-fowls at the Gryźliny farm attain a higher rate of egg-laying (183 eggs per annum) than it is provided by Studler's norm as well as a higher hatching rate. Application of modern breeding methods at Gryźliny has a favourable influence on the quality of the guinea-fowl meat which is evident at slaughter, both in the fowl bred there and those bred by individual poultry farms of the region from the fowl supplied by the model farm. Due to the feeding principles applied by the Gryźliny farm (natural feed enriched with vitamins) all the valuable abovesaid attributes are inherited by the successive generations of these guinea-fowls.

The basic stock of the Gryźliny farm can be increased any time. With this aim in view it is planned to import guinea-fowl nestlings not only for breeding but for slaughter.

Intensification and expansion of the breeding for which the Gryźliny farm has such good conditions, depends practically only on the development of demand for Polish guinea-fowls on the part of foreign markets, i.a. France. Both the Gryźliny farm and the other farms run by POLDROB apply a flexible policy in the production of guinea-fowls for export.

The Polish exporter knows well, for example, that the changing supplies of guinea-fowls of domestic production in France does not always meet the demand. On the other hand the Polish farms interested in deliveries of guinea-fowls, i.a. to France, during particular seasons have different delivery possibilities. But taking even this changing market situation of both sides, it must be stated that the guinea-fowls exported by POLCOOP have won for themselves many buyers and are regarded in France as better than those imported from other countries. Depending on the demand and regulated supply of this valuable merchandise in Poland, POLCOOP will pay full attention to the preferences of the prospective buyers.

Development of the Gryźliny farm, purchases of further equipment and installations from abroad at the latest Poznań International Fair also prove that preparations are being made for the prospective development of exports of guinea-fowls.

Gdynia

WE WILL MEET IN THE "TRIUNE CITY"

Although we are already well advanced into the year 1974, the various events and trade meetings scheduled to take place have hardly begun. And it is not the tourist season yet. The sunny spring and hot summer are still ahead of us.

We suggest, therefore, that you combine business with pleasure and take the opportunity when on your business trip to Poland to go for a short break to the Polish Coast, to the "Triune City". We give that name to the three neighbouring towns, Gdańsk, Gdynia and Sopot, beautifully located on a narrow strip of land along 30 km. of the Baltic Coast, and forming one urban conglomeration. In addition to integration trends, each one of these towns has its own specific character and functions. Of the three towns, Sopot is the one intended for rest and recreation; this is why it has the best touring facilities and best developed services; and I would advise you to stay there — at the good luxurious Grand Hotel run by "Orbis", which welcomes visitors from abroad.

Sopot is the most beautifully situated town of the entire Polish seaside; it is built on slopes of picturesque, wood-covered hills. The scent of resin, the invigorating sea air and the insolation — combine to provide perfect conditions for regenerating health. No wonder that visitors call Sopot the "Riviera of the North". In the summer season numerous cultural and artistic events are held there. Sopot is known for the International Song Festival which attracts [illegible] singers from all [illegible]

Sopot

Gdańsk

of the summer season is the Yacht Regatta. And there is a wonderful sandy beach for a lazy day sunbathing.

A feature common to Gdańsk and Gdynia are the shipyards, and the many auxiliary factories working for them. Both these towns have many higher schools, most of which train students for maritime professions. Central maritime institutions and fisheries are domiciled both in Gdańsk and Gdynia. An item of special interest in Gdańsk is its architecture, principally in the Old Town quarter, with many old monuments of great historical value, both sacral and secular edifices.

In one of the Gdańsk districts, namely in Oliwa, there is a beatiful park laid out in 1557 around the Cistercian Monastery; a part of it is an English style garden, another — in the Rococo style. Next to the park stands the old Cistercian Church with a world famous old organ.

The third link in the "Triune City", Gdynia, is a fine, modern port town. Its speciality are fisheries and the fish processing industry. The Institute of Sea Fisheries and the Museum of the Navy are located in that town.

One of the greatest attractions for tourists in Gdynia is the Museum-Ship; a visit to it will provide information on the heroic history of this vessel where, the exhibition "a thousand years of Poland on the sea" has been arranged.

There is much more that could be said about the Triune City; but best come and see for yourself. You can rest there, and have a good time, too; there are so many beautiful things to be admired! Just take advantage of the opportunity: the weather forecast for the coming summer is very encouraging.

Jadwiga Domańska

Every year in October auctions of breeding horses are held at Starogard, a beautifully situated town near Gdańsk. Many horse lovers and buyers arrive there every year to buy Polish horses. Following the presentation and auction of the horses, all the visitors are cordially entertained by the hosts, employees of the horse stud, and by exporters representing ANIMEX Foreign Trade Enterprise. Each time the traditional St. Hubert's horse race attended by numerous visitors from abroad, takes place. Other guests take part in the "fox-hunt" in comfortable horse-drawn coaches driving along winding forest roads.

At Starogard near Gdańsk...

Usually the race ends with an entertainment at a bonfire party. The Polish hunters' dish called bigos (sauerkraut with meat and sausage), and the Wódka Wyborowa taste fine in a forest clearing at dusk. Here are some opinions of participants in the Starogard horse auction:

Mrs. Jutte Jarl, Denmark:

I am enthusiastic about Polish horses. I have deep respect for your horse studs and breeding conditions in general. There is a good care of every horse, personal involvement of the breeders, perfect sanitary conditions and very strict veterinary supervision. At home in Denmark I have 70 horses on my farm, and I know the troubles connected with proper care of these animals. You manage these problems perfectly well. My principal horse kept for breeding purposes is of course a Polish stallion, bought at the auction. He is already the father of 20 fine horses, many of which reach very good results during horse races in Denmark. My 14-year old daughter has won a championship in juniors' horse races. I have not been to Starogard for the past two years because I set off on a journey around the world by a fishing-boat, to try my luck as a sailor. But I always come back to my "horse problems" with pleasure. I think I will buy a good horse once more.

Mr. Heinz Lyra, the Federal Republic of Germany:

For the last two years I have been a representative of ANIMEX for dealing with horses within the framework of DALCO. In the Federal Republic of Germany we sell horses of all Polish breeds. There are horses of the Wielkopolska, Małopolska and full-purebreds Anglo-Arabs and purebred Arab horses. The Federal Republic of Germany is a very absorbing market. There are many persons who do horse riding simply for relaxation. Some of them use the horses of riding-schools and others buy horses for personal use. On the basis of the experience I have had so far I can say that horses of the Wielkopolska breed are in greatest demand and of interest.

POLSKA
ANIMEX
WARSZAWA

r. and Mrs. Bengt and ritt Edlund, Sweden:

have a very short way to Starogard. e very comfortable trip by ferry at is not tiresome. We pay visits not y to Starogard. We also visit other rse studs at the sea coast: at Kadyny, pot, Kwidzyń. Horses are a perfect axation. Riding on horseback is ry popular in Sweden and your horses e very good; they are very well built d have temperament. We buy them horse riding-schools for our young ople, children and adults. We like to me to Poland, to take part in auctions. aybe the reason is that buying is ways connected with so many attractive ents. We always take part in a horse ce. What a plasure to ride full gallop such a fine surroundings, to get warm a bonfire and chat with other horse vers.

Mr. Jarl Sonntag, inland:

am very often in Poland, I even understand Polish. I never come here alone. always bring my friends with me — such nthusiasts of horses as myself.

have been buying horses through the termediary of ANIMEX for years, and appreciate this co-operation very high. he Polish sports horses give a good ccount of themselves in Finland. They re successful in horse races and are ery good at riding-schools. I take part n many horse auctions and round-ups n Poland. Everywhere I experience rdial reception on the part of the people

Mr. Stephen Chersson Great Britain:

Horses are my hobby, my vocation and my passion. I run a big farm in the vicinity of London, which I steadily enlarge chiefly with horses from Poland. I would like to set up a horse breeding centre with well-built horses in fine form. As such I regard the horses of the Wielkopolska breed. They are strong, resistant and of lively temperament. I am just preparing my farm for accommodating many horses of this breed. I am confident that the Polish breeding horses will give a perfect new generation. I think I will be selling

THE HORSES OF THE WIELKOPOLSKA BREED ARE THE MOST POPULAR

Thorough and Competent Quality Inspection of Horses and Young Feeder Cattle

The West European countries are the chief buyers of Polish horses and young feeder cattle, whose export is growing dynamically from year to year. Taking into consideration the competition and the high quality requirements set by the customers from those countries, it must be said that the successful development of the livestock export is a proof of both the good quality of Polish cattle and horses, and of the effectiveness of the selection and inspection activity conducted by Polish experts.

The sound knowledge of the quality requirements in the individual markets, specialization in this particular kind of commodities, the thorough and efficient execution of the services ordered have contributed over the years towards the gradual increase of the number of clients. By 1963 all the deliveries of draught, slaughter and riding horses had come under the standardization activity of POLCARGO, on the principle of trusteeship. Since 1968 all the firms importing young feeder cattle from Poland have entrusted POLCARGO with the selection and inspection of young bulls, and the certificates issued by the experts of the superintending company constitute the basis of the settlement of accounts.

At present, the list of POLCARGO's clients availing themselves of its services includes some 70 importers from Italy, France, the FRG, Belgium, the Netherlands and Spain.

The scope of these services is adapted to the contracts and the requirements of the individual markets. In addition to the selection and superintending functions, connected with selection, classification and ascertainment of quality and weight, the services rendered by POLCARGO also include supervision over forming of consignments, loading of the animals, proper standard of equipment of the railway cars involved and sufficient supply of fodder to the animals in course of transportations.

POLCARGO's agents at the Polish border stations at Zebrzydowice, Międzylesie and Rzepin check the condition of health of the animals, see to it that they are being adequately supplied with food and water and that sufficient amounts of fodder and adequately equipped cars are provided for the carriage through foreign countries.

At a special request of Clients POLCARGO's experts select specimen of cattle and horses to be displayed at international exhibitions and fairs. Moreover, at Clients' request POLCARGO provides them if necessary — by telex — with current information concerning the selection of animals, the schedule of consignments, and the loading of animals concerned into railway cars.

The system, method and technique of the selection and superintending functions are differentiated, depending on the kind of animals.

Draught horses are selected by POLCARGO's specialists at roundups from among the horses offered for sale. The criteria of evaluation include the Polish Standard and the terms of the contract, defining the requirements of the individual firms with respect to age, type, condition, etc. Four elements are taken into account in the selection of horses: constitution, the limbs and the gait (walk and trot), the general appearance, and the age checked according to the condition of teeth. Following a positive assessment by veterinary surgeons, the horses selected by the experts are branded and taken to the dispatching station. After several days of veterinary checkups and the completion of the consignment, the horses are weighed under the supervision of the POLCARGO experts and divided into car lots, taking into consideration the requirements of the individual clients. After the loading is completed, the POLCARGO expert draws up a certificate for each lot separately, in which are given the detailed data identifying the horse (the No concerned, sex, colour, age, and weight).

Slaughter horses are standardized by POLCARGO experts on the day of the loading at the dispatching station, upon the presentation by the supplier of a certificate, issued by an official veterinary surgeon, stating that the animals meet the sanitary and veterinary requirements.

The Polish Standard and the provisions of the contract serve as the criterion of evaluation. Following a tactile examination of the horses to establish the degree of the vitality of the muscles on the neck, the chest, the shoulder blades, the shoulder girdle, the back, the loins and the rump, and to determine the degree of fatness, and after weighing the horse, the POLCARGO expert classifies the horse in one of the categories of quality. When the checkweighing and the classification under POLCARGO supervision are completed, the animals are divided into car lots and sent to the individual foreign buyers. Upon the loading of the horses, the expert issues a certificate for each car lot, stating, in addition to the identification data, the results of the classification and the checkweighing.

Selection of the cattle is carried out by POLCARGO in two stages, the quality requirements set forth in the contracts being the basis for the selection. In the first stage, POLCARGO specialists make an introductory selection in the cow sheds of the breeders. The young bulls selected and branded by the experts are brought to special stations where the animals are grouped together prior to dispatch and where they are vaccinated. Following a quarantine, the animals pronounced fit for export by an official veterinary surgeon are the subject of the final selection by POLCARGO. In examining the bulls, the POLCARGO expert takes into account the habit of the body (the outlook of the animal and its bodily structure), the colour, the age and the defects — if any. The animals chosen by the expert are weighed in his presence, and then divided into car lots. After checking if the animals have been loaded into the cars in the proper manner, the expert issues a certificate for each car lot inserting the detailed data identifying each bull (the No. of the earmark, the breed and the age) and its weight.

As it can be seen, the scope of the inspection and selection services offered by POLCARGO is very wide. For the adaptation of the trusteeship activity of the firm to the growing export demands and to the varying requirements of the foreign markets requires efficient organization.

For instance in 1972 a total of approx. 10,000 attendances took place, and the daily average varied from 32 to 60 interventions, depending on the region of the country.

In the POLCARGO organization, inspection services in this field are rendered by its Kraków branch, 31-016 Kraków, 13/15 Sławkowska St., phone 20369, telex: 032458.

Over the long years of its activity in this field, POLCARGO's Kraków branch has built up its network of experts to cover the territory of the whole country. At present, it employs some 200 highly qualified experts (zootechnicians, veterinary surgeons) with long experiences in their respective specialities (draught horses, slaughter horses, bulls), who know well the demands of the individual markets and importers.

In the course of its long, efficient and highly successful trusteeship activity in the field of superintending horses and young cattle, POLCARGO has won a reputation of a good superintending company which finds its reflection in orders from almost all the firms in the West-European markets.

Jan Tomala B. Sc.

AGROS

POLISH VODKA

BALTIC VODKA

e variety of excellent vodkas pro- uced by the Polish alcohol industry as been recently enlarged by BALTIC ODKA. Within 2 years from its troduction on the market, it has not nly won popularity among buyers many countries, but also a — gold edal at the World Olympiad of ines and Spirits — Monde Sélection · Paris 1973.

ALTIC VODKA is a pure vodka roduced from rectified potato spirit of xcellent flavour.

s production is the result of cooper- tion of many Polish specialists who, aving excellent raw material, good roduction facilities and extensive xperience, started experiments in which parameters of technological rocesses were changed as regards tillation and rectification of the As a result the product further enriched in the course of refining vodka before bottling.

The new Polish potato vodka, after having successfully passed the "examination" of a number of qualifying commissions received the name of the Baltic Sea, in the neighbourhood of which are situated the areas of cultivation of the best in Poland kinds of potatoes.

With its attractive label, BALTIC VODKA has become almost immediately the hit of the season in Poland and abroad.

BALTIC VODKA is an excellent component of cocktails and long drinks. It does not affect in the least other aromatic components of the drink, but brings out the qualities of their flavour and aroma.

BALTIC VODKA can also be served chilled — in an old-fashioned glass- with an ice-cube, or — the Polish

EXTRA ŻYTNIA VODKA

EXTRA ŻYTNIA VODKA comes second — after Wódka Wyborowa — in the large family of Polish rye vodkas originating from the fourteenth century.

As time passed, the old methods of distillation were improved and flavour varieties created.

At present, the application of modern technology in the Polish Alcohol Industry has brought the production of rye vodkas to perfection.

In manors and monasteries vodka used to be made from rye, with addition of various flavour components in order to obtain ever better drinks. EXTRA ŻYTNIA VODKA produced from selected rye owes its delicate and inimitable flavour to the addition of fruit flavourings, as well as admixture of small quantities of cherry and apple distillate. Due to them EXTRA ŻYTNIA VODKA preserves the flavour typical for pure vodkas, but being a lot milder in drinking it is especially appreciated by women.

It is of interest to note that among pure vodkas EXTRA ŻYTNIA, beside Wódka Wyborowa, is the best selling vodka in Poland.

In 1972 only — 18 mln. bottles of EXTRA ŻYTNIA were sold in Poland and about 5 mln. more exported.

AGROS exports EXTRA ŻYTNIA VODKA to many countries — among them to the German Democratic Republic, Rumania, the Federal Republic of Germany, Italy, Bulgaria, Belgium and Great Britain.

In recent years EXTRA ŻYTNIA has won a number of important awards, to mention only: a silver medal in Ljubljana, and a gold medal in Leipzig in 1968, and another gold medal in Brussels in 1973.

In Poland the most popular way of drinking this vodka is to have it well freezed — in small glasses — — neat.

In other countries it is

CHERRY CORDIAL

CHERRY CORDIAL is one of the most popular semi-sweet cordials produced in Poland, as well as outside of Poland.

CHERRY CORDIAL received three times awards in international competition: in 1969 — a silver medal in Leipzig, in 1973 — another silver medal in Paris and gold medal in Brussels.

CHERRY CORDIAL is produced on the basis of a special kind of wild-growing cherries, which give to the product the beautiful, deep cherry colour, as well an umatched flavour and aroma.

The cherries come from the region of Poland where the soil and favourable weather conditions give these qualities to the fruit.

The production process includes, among others, maturing of the CHERRY CORDIAL in earthenware containers to let it acquire the proper flavour.

Then, its aroma is enriched by adding nut-oil, honey, etc. CHERRY CORDIAL is a drink much less sweet than other liqueurs and cordials of Polish and foreign make.

Therefore it can be served with desserts (coffee, pastries), as well as with all sorts of snacks.

Due to its flavour and aroma CHERRY CORDIAL is a favourite drink with women.

As a rule, CHERRY CORDIAL is served at room temperature in small glasses, but it can also be served "on rocks".

It is, besides, an excellent component, of various cocktails.

Exporter:

AGROS

Foreign Trade Enterprise
Export-Import

AGROS

Gold medal
-Paris 1973

Polmos
Baltic
Vodka

Gold medal-Brussels 1973

IMPORTED FROM
Wiśniówka
CHERRY CORDIAL
40° PRODUCED AND BOTTLED IN POLAND

POLSKA ŻEGLUGA MORSKA **POLISH STEAMSHIP COMPANY**

- offers favourable world-wide transport of bulk and liquid cargoes
- operates 108 vessels of 600—55,000 DWT, totalling ca 1,400,000 DWT.
- ensures safe transport of goods according to shipper's requirements with respect to the cargo parties, ports and destination

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DEEP-SEA TRAMPING DIVISION	Małopolska 44, 70-515 SZCZECIN	**POLTRAMP**	042.236	305.474 305.011
SHORT RANGE TRAMPING DIVISION	Małopolska 44, 70-515 SZCZECIN	**SHORTRAMP**	042.236	305.370 305.011
TANKER DIVISION	Polska 6, 81-339 GDYNIA,	**POLTANK**	051.505	21.39.41
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SOCIAL WELFARE DIVISION	Malczewskiego 10/12 71-616 SZCZECIN	**POLSTEAM**	042.236	290-69 224-61
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BRANCH OFFICE	Władysława IV, 72-601 ŚWINOUJŚCIE	**POLSTEAM**	398	38.38
Chartering Agents: **POLFRACHT**	Pułaskiego 8, 81-368 GDYNIA,	**POLFRACHT**	051.202 051.265 051.581	21.49.91

Agents in over 600 ports of the world

The 19th International Gardening Congress to be held in Warsaw

The Congress will be held in Warsaw's Palace of Culture and Science in September 1974. The opening ceremony will be held on September 11 and the plenary meetings until 16, the Congress will close on September 18. The numerous sections and sessions will hold their debates in rooms on the 6th and 10th floor of the Palace of Culture and Science.

INTERNATIONAL HORTICULTURAL CONGRESS XIX CONGRES INTERNATIONAL D'HORTICULTURE
WARSZAWA 1974

The Congress offices, newsstands, a post office and a Red Cross station will be situated in the lobbies of the Palace, in the rooms surrounding the Congress Hall and in the exhibition halls where the International Book Fair is held in May of each year. The exhibition halls will also house exhibition stands of Polish and foreign firms. For example, the Organizational Committee of the Congress has received an application from the Dutch Society of Dahlia Lovers, which wants to present the finest varieties of these flowers. Many West European demonstrate green-house equipment, air-conditioned chambers and phytotrons. Publishing firms are interested in the possibility of showing expositions of books, brochures and magazines on gardening.

The participants in the Congress will have a choice of hotels of various categories, thus Forum, Solec, Grand, Europejski, Bristol, Polonia, as well as student dormitories. All of them are situated in the centre of the town.

The participants in the 19th International Gardening Congress will have ample opportunity to acquaint themselves with Warsaw. Among other things, they will see the Łazienki Park, the Wilanów Palace, the Old City, modern housing and industrial districts, as well as the Royal Castle, now under reconstruction, and the motor-ways Wisłostrada and the Łazienkowska Route.

Secretary General
of the Congress

gricultural tractors nd prospects for them

subject of the International Scientific Conference which was held in rsaw from 17 to 22 September) 1973, were the prospects for development of production of agricultural tractors. The conference was attended by 0 scientists from 14 European countries, from the United States, and nada, who submitted 35 papers. After examination of the rapid increase needs of agriculture for power it has been declared that production of cial motor vehicles and hovercraft, of trailers provided with their own wer source, and of tractors of over 100 H.P. will probably be taken up a near future; for such vehicles will soon become indispensable, consider- the high degree of mechanization of farming. Profitability of mechani- tion, and modernization trends in the tractor industry in Europe and in United States were analysed. The general trend prevailing in this field is s tractors, but more powerful ones.

Poland's herb region

The steadily growing demand for herbs has been followed by an increase in the number of their planters and pickers.
In Kielce Province alone, called the "Herb region", there are about 2500 of them. About 70 herb varieties grow in that region, covering more than 1200 hectares. Some of the herbs are used by the HERBAPOL Herb Industry Union for making volatile oils applied by the pharmaceutical, chemical, and foodstuffs industries.
Many of the herb varieties picked in various parts of Poland are exported; the exporter is ROLIMPEX Foreign Trade Enterprise.

Forest tree seedlings exported by Poland

Besides forest crops, Polish woods produce also tree seedlings. Specially fine specimens of spruce are bred at the Jastrów Forestry Station (Koszalin province), where tree nursery cultivation methods are being steadily modernized.
Scandinavian countries, which are specially interested in importing seedlings from Poland, have purchased so far several million young spruce trees.
The number of orders received by Poland is steadily growing.

eoreticians – to practicians

ientists from the Poznań Agricultural Academy veloped a method for briquetting dry fodder. is briquetting system cuts down losses in the aterial and preserves the nutritious components the fodder for a time longer than hitherto. g drum driers, made by "Rofama" Agricultural achines Factory, Rogoźno Wielkopolskie, ill be provided with special briquetting units. oznań specialists worked also out a method r preparing a bacteria medium for lactic id, enabling to double its production without y additional spending.
otechnicians from the Poznań Agricultural cademy do research on new animal breeds nd on improving those existing. These scientists ply serums permitting to determine the blood roop of farm animals which, in turn, will able control of the breeding material from e aspect of genetics. The application of this ethod has resulted in a higher level and rofitability of breeding.

OREST BERRY WINES

roduction of such wines, most of which are earmarked for export, is andled also by LAS Enterprise works. n vaults of the 18th century fortress t Klodzko, 50,000 litres of various orest berry wines were stored in 1973.

Smoked meats factory

A modern processing works is under construction at Czechowice-Dziedzice, with a production capacity of 60 tons a day (at two-shift work). The works will be completely automated, and will be fitted out with most up-to-date machines and equipment.
It will make meat products under

For weekends and excursions

Goleniów Poultry Works (Szczecin Province) developed a production technology for excellent smoked chickens; the process is simple and very effective. The produce is a delicious ready dish: to be served cold — as appetizer, or heated—as dinner dish. Specially recommended for weekends and excursions.

RECORD CROP

The crop of forest berries was exceptionally plentiful in 1973 in the Lublin province. The LAS Enterprise, Lublin, purchased 1600 tons of blueberries (which is twice as much as in 1972), most of which were exported to the Federal Republic of Germany, Switzerland, Great Britain, and Sweden.
In the blackberry season 6 tons of these berries were delivered daily to purchasing stations. Blackberries were exported principally to Great Britain and Sweden, in the form of preserves, fruit in syrup, pasteurized fruit, and musts produced by the LAS Forest Crops Processing Works, Międzyrzec Podlaski.

"ATOMIC" VEGETALS

For a few years now scientists from the Institute of Plant Breeding and Acclimatization have been doing interesting research. New varieties of cereals, vegetables and fruit have been bred at the Institute's experimental stations; they have been developed from the known specimens, but exceed their "relatives" by immunity to diseases and pests, and also by appearance, flavour, content of nutritious components.
The new kinds of radishes are more tasty than the old ones, and stronger; they keep fresh longer, look finer, and require less work at cultivation, The cucumbers are seedless, and their flesh tastes like the finest water melon variety.
The tomatoes are big, and extremely tasty.
Cereals differ by the grain size and by the nutritious components content.
The scientists who worked at the cultivation of these varieties called them "atomic vegetables" and "atomic cereals", for the seeds from which they have been bred were, prior to sowing, bombarded by neutrons at the Kraków Nuclear Physics Institute; this was performed in the cyclotrone, by irradiating the seeds with various doses of nuclear rays.
Dr. Jerzy Korohoda, a distinguished specialist in the breeding and acclimatization of plants, employed at the Kraków Institute, was in charge of selection of the new varieties.
The studies and research work of Kraków scientists are sponsored by F.A.O.

K.G.K.

Polish Jubilee Exhibition in Essen

In reference to the 30-year-anniversary of People's Poland's founding, an economic exhibition will be organized in Essen from 31 October to 10 November 1974. The exhibition will be held within the framework of the Polish days organized under the slogan "POLAND 1974". The exhibition "POLAND 1974" will present the achievements and perspectives of socio-economic and cultural development of the Polish People's Republic.
The exhibition embraces an extensive export offer to the Federal Republic of Germany.
Agricultural articles and foodstuffs will be, among others, widely exhibited at the exposition. The latter will be organized conjointly with vending bazaars.

POULTRY BREEDING AND PROCESSING COMBINE

The largest poultry breeding and processing combine in Poland is under construction in the vicinity of Wrocław. It is to supply, at first, 5000 tons of poultry meat a year, about 700 tons of ready poultry dishes, and several scores of millions of eggs.

POLISH COLD STORES ABROAD

POLIMEX-CEKOP Foreign Trade Enterprise concluded recently several transactions involving exports of refrigerating facilities. A contract with a buyer in Turkey was signed in September 1973, for supply of fruit and fish cold stores to Iskenderun, and of tunnel freezers to other areas of Turkey.

Poland signed also 7 contracts with Greece, under which POLIMEX-CEKOP will supply complete refrigerating installations to the stores built by local investors.

POLIMEX-CEKOP has already to its credit many exported cold stores, all of which operate satisfactorily.

In Iran, Polish specialists turned over for operation in 1973 three cold stores: in Tabriz, Meshed, and Isfahan.

Tons of vegetables

The vegetable crop was exceptionally good in 1973. Manufacturing works had some difficulties with processing all the supplied raw materials. Several score of the "greens" were delivered every day by breeders (cultivators) to fruit and vegetable processing works and refrigerating plants. The "Nadodrzańskie" Fruit and Vegetable Industry Works, Dębno Lubuskie, for example, produced 300 tons of canned French beans and 100 tons of pickled cucumbers.

Ever more production works...

Construction of new factories and modernization of old ones is responsible for the greater variety of goods available on the market; and it also permits to step up exports. Items:

- a chocolate-coating plant was turned over for operation 6 months ahead of schedule;
- Pepsi-Cola plant, in Kraków and Coca-Cola plant in Warszawa;
- three months ahead of schedule: cold stores in Toruń, Rzeszów, and Tarnów;
- grain elevators at: Zamość, Człuchów, Jeziorzyce (near Koszalin), and in Goświnowice (Opole province) were turned over for use;
- construction of meat combines at Łuków, Ostrołęka, and Koszalin was completed 6 months earlier than originally planned;
- The Tarnów Meat Works has been enlarged, so that the smoked meats department could be opened ahead of schedule;
- the biscuits factory at Skawina is already in operation;
- poultry works at Żuków (near Gdańsk), and two ice-cream factories (at Zielona Góra, and Rzeszów) were turned over for operation.

Even the Vatican...

Also the Polish "Full Beer", made by the Żywiec Beer and Malt Works, finds ready buyers abroad. In 1973 this brewery works exported 128,000 hectolitres of beer, 32,000 hectolitres more than in 1972.

The principal buyers of Polish beer are people in Great Britain, Austria, Italy (the Vatican, too), in the United States, and in Hungary.

New grass varieties

The Plant Breeding Station at Krzeszowice (Cracow province) does research on the development of new grass varieties, with better useful properties. The studies of the Station permitted already to supply Polish agriculture with some of the new varieties. Work on development of other specimens

The soil must not get exhausted

Professor Dr. Boleslaw Smyk, from the Agricultural Academy's Institute of Microbiology, in Cracow who has for many years now done research on the health condition, fertilization, and cultivation of the soil, brought up an interesting scientific hypothesis, subsequently confirmed by experiments on animals. Soil exhaustion, caused by monoculture, is usually followed by intensive fertilization. And this, unfortunately, only steps up the exhaustion process, leads to formation of malignant mycoflora cultures producing mycotoxins.

Specialists from the Kraków Agricultural Academy, together with scientists from the Medical Academy, made microscopic examinations of the mycotoxins. Some of them were grafted on fishes (carp and trout) which soon died. Examination of the cause of their death confirmed that these fishes suffered from a cancerous disease.

The conducted studies demontrated how very

Concentrates for calves

The Institute of Zootechnics, Kraków, developed recently an excellent preparation for feeding slaughter calves — a granulated protein concentrate. It has been checked that the meat of calves fed on it did not differ, as regards taste, from that of conventionally fed calves, while they gained weight faster; and, moreover, the cost of breeding was several times lower. Many cooperative breeding farms, and many individual breeders are already using the protein concentrate with good effects.

Scientists from the Central Fodder Industry Laboratory, Lublin, in cooperation with specialists of the Polish Academy of Sciences developed production technology of two calf fodder preparations, called "Celavit" and "Celafin-C". They are fat concentrates, indispensable in preparation of milk-substitute fodder.

Scientists attempt to control moulds

The Polish Academy of Sciences, together with the institute of Orchardry, organized in Poland an International Scientific Conference devoted to moulds that form on strawberries, raspberries salad, and also on begonias and other decorative plants.

The conference was attended by 20 representatives of research centres in Europe. among them by those from Great Britain, the Netherlands, France, Sweden, Norway, Belgium, the Federal Republic of Germany, Hungary and Bulgaria. The discussion dealt with control of the grey mould, specially the Bentlem, with its influence on the fruit-bearing of cultivated plants and their growth (of strawberries in particular), on the soil microflora, and animal organisms in the soil.

Methods of biological control were another subject of the conference.

KRAKUS BEER—2nd PLACE AMONG THE "30 WONDERFUL"

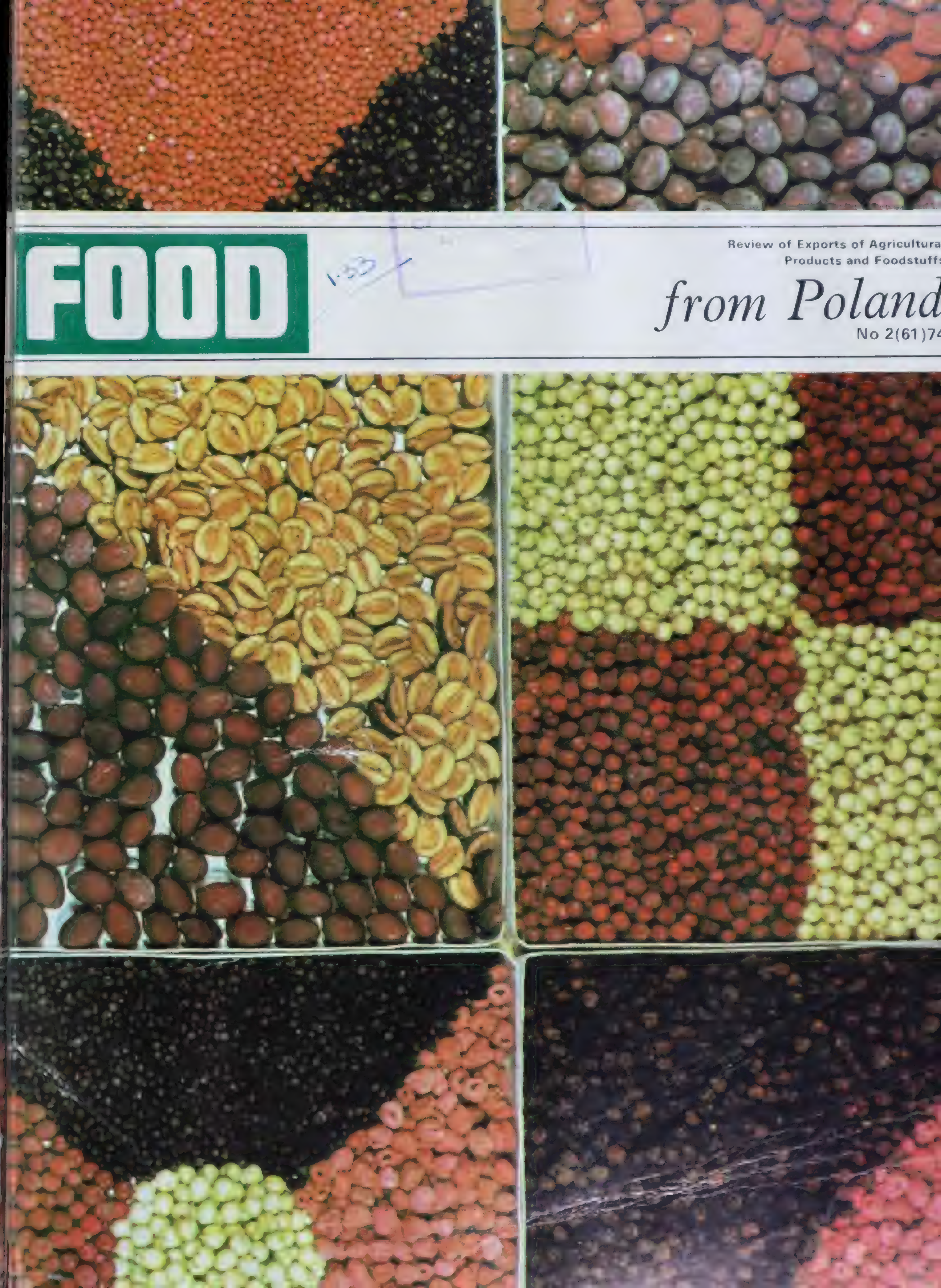
A new kind of the special KRAKUS Beer, developed by" Żywiec" Works, has found favour with buyers. This beer has been presented by ATALANTA, American Trading and Import Company, at the beer-testing organized in New York, and was allocated the second place among the 30 most famous beer varieties from all parts of the world.

The principal buyer of the KRAKUS Beer is the United States.

"Żywiec" Works exported in 1973 substantial quantities of this beer to Austria, Italy, and Canada.

POLISH MALT FINDS READY BUYERS IN JAPAN

Poland is one of the biggest suppliers of malt to beer breweries in Japan. Exports of Polish malt are steadily growing. The excellent quality of Polish malt increased the consumption of beer in Japan — it is now replacing on the market the traditional "Sake", the rice alcohol drink. Consumption of beer in that country rose two and a half times over the



FOOD

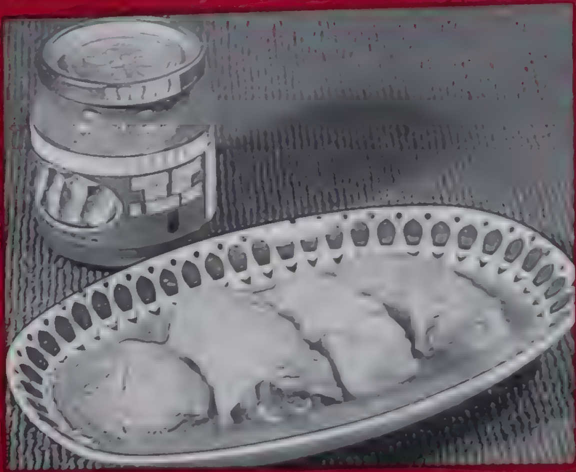
1.33

Review of Exports of Agricultura
Products and Foodstuffs

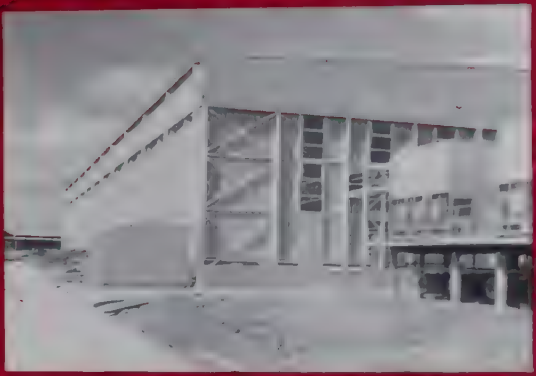
from Poland

No 2(61)74

In September 1974 the 2nd International Consumer Goods Fair will take place in Poznan. Information on this subject is supplied on page 31



Specialities of Polish [illegible] the popular meat and [illegible] dishes are offered in the shape of preserves by the Polish [illegible] dustry. We write about them on pp. 11 12



[illegible]

Polish sugar is well known in [illegible] countries the world over. Please read on the [illegible] [illegible]

We write on pp. 16 18 about an interesting agricultural experiment of Polish specialists in the deserts of Libya.

FOOD *from Poland*

Year X Warszawa 1974 No 2 (61)

The FOOD from POLAND quarterly devoted to problems of food exports, appears in English and in German — as LEBENSMITTEL aus POLEN

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IN SEPTEMBER 30th ANNUAL HARVEST CELEBRATION
IN POLISH PEOPLE'S REPUBLIC

Agriculture in Poland its achievements and plans

This year the Polish People's Republic celebrates its 30th Anniversary. We have taken up the occasion to present to our readers the achievements and plans of Polish agriculture for the nearest future.

For necessary information we turned to Mr. Leopold Majewski — Head of the Department of Planning and Economy at the Ministry of Agriculture and below we give an account of what he said.

*

As a result of economic and social changes which have taken place in the Polish People's Republic, material, structural and scientific conditions have been created for the rapid development of agricultural production of the highest world standards.

The three coexisting forms of ownership which exist in Polish agriculture namely state, cooperative and private can serve as an example of good cooperation among producers, necessary for organizing modern production and proper utilization of permanent means especially of building machines and other agricultural arrangements. The increase of agricultural production has been very dynamic lately. The last three years have been especially important with total production rising by over 21%. This is a significant, almost an unparalleled rate of growth. In the first place great progress was made in animal production. Cattle numbers increased during that period by 12.4% and the number of pigs by over 47%. The production of slaughter pigs went up by 39% and the production of poultry by about 37%. Milk production increased by about 39%. Production of pigs for bacon as also of cattle and sheep of high export quality is being constantly improved.

In 1973 the volume of investments in agriculture was 31% higher than in 1970 which gives a 10% rate of growth per year. In this way the rate of investment growth has been higher than the increase in total production.

Development of the food industry was a stimulating factor in the development of agriculture. Capital investment in this industry during the last three years has been 30% higher than for example in the previous 5 years. We also have considerable achievements in plant production. In the years 1964—1973 ninety four new varieties were registered including 16 of cereals, 8 of potatoes, 21 of industrial crops and 12 of pulses.

Breeding of new valuble varieties of winter
spring barley adapted to the intensive conditions of production is worth noticing. At present the share of these highly productive varieties of cereals ranges between 65%—69% of the total production of grains.

Our long lasting efforts resulted in evolving desirable breeds of pigs, suitable for intensive fattening. Productivity of cattle breeding has been increased by artificial insemination which enabled decreasing cross-breed and unproductive types to only about 18% of the total number of animals. The majority of farms already possess cattle of good genetic value and of considerable productivity.

Owing to the rapid development in animal production, the consumption of meat increased substantially. At the same time the demand for milk and milk products was fully met. Our exports of meat, slaughter cattle, fruit, vegetables, sugar, rapeseed, seeds, potatoes and others were considerably increased.

The main task of the Polish agriculture in the next few years will be to maintain the present rate of growth and thus meet the demand of our economy. In particular special emphasis will be put on meat production and on full meeting of the demand for it. This in turn calls for allround strengthening of indigenous fodder reserves. To achieve this production of cereals must be intensified, mainly by further improvements in the structure of crops, giving priority to barley and wheat and providing producers with new highly yielding varieties.

We intend to increase the acreage of sugar beets, oil plants and pulses and to increase production of horticultural plants in particular: apples, strawberries, cherries, currants, raspberries, beans, cucumbers etc.

As concerns supplying of fertilizers, pesticides and feed concentrates, main emphasis will be put on quality and effective usage of these means. Progress in animal breeding and zootechniques enable to accelerate the development of pig and cattle production. To achieve this certain new steps have already been undertaken.

Those are among others as follows:

- development of industrial cattle and pig fattening in the socialized farm sector,
- substituting unproductive cross-bred cattle with pedigree breeds
- organizing privately owned farms specializing in particular types of animal production.

Plans for the development in agriculture between 1976—1980 are even more ambitious than those for the present 5-Year Plan. Therefore, in order to achieve a further dynamic increase in production adequate material basis in agriculture and in the food industry, as also in subsidiary industries will be established well in advance. This of course means investment, modernization and development of the economic basis, of power plants working for agriculture and more rapid solution of the various problems connected with management and supply of water for rural districts. Intensive mechanization and development of transportation means will also be carried out.

The main objective of plant production in 1976—1980 will be the production of feed geared towards constantly increasing animal production, the growing demand for raw materials of agricultural industry and of exports. In the production of feed special importance will be attached to the improvement of grass-land farming and to the extension of acreage for grain, sugar, beets for fodder and mixtures of papilionaceous with highly yielding grasses.

Agriculture plays an important part in the long term development plans of the country. It is expected that in in order to enable a high rate of development of s branch of the national economy. It is also assumed t proper economic policy will secure high profita- ty for producers. Plans outlined up to 1990 consist the following objectives:

- modernizing production and technology and also changing the structure of agriculture through integration of arable land and production means especially state and cooperative farm sectors,
- increasing work output and productivity in all types of farms, especially in the private sector, achieved by saturation with permanent and turnover means of production and by complex mechanization,
- intensifying development and modernizing the processing potential of the food industry,
- improving relations linking food industry with agricultural regions and outlets for agricultural commodity.

estimating the necessary rate of growth of agricultural oduction up to 1990 it is assumed that food purchases ll more than double, and that the following changes ll take place in the structure of consumption of basic odstuffs per capita:

- a high increase in the consumption of meat, fruit and vegetables,
- decline in the consumption of cereals and potatoes,
- moderate increase in the consumption of sugar, fats and milk.

Agricultural production growth will be accompanied by a constantly shrinking acreage. Assuming that in the years 1970—1990 the population grows by 4.5 million, by 1990 there will have been 0.49 ha per capita as opposed to 0.60 ha today and 0.82 ha in 1950. Owing to the growing demand in other sectors of the economy employment in agriculture by 1990 will probably decrease by at least 1/3.

In order to achieve the desirable level of production in 1990, production of beef cattle, cereals and horticultural products will have to be nearly doubled in the next twenty years, production of sugar beet increased by 1/3 and production of milk by over half.

It is our intention to continue development of foreign trade in agricultural goods. We shall continue modernization and development of the structure of our exports to meet the requirements of our foreign customers.

The Polish agricultural market has broad links with markets abroad but it is not affected by price fluctuations as observed on the world market. Periodical fluctuations in production and international commodity turnover are effectively counteracted by our planned economy and close cooperation with CMEA.

The so called "stop prices" which are in force within CMEA protect the agriculture of socialist countries against the adverse effects of price fluctuations for agricultural commodities which have lately occurred.

The 25th ANNIVERSARY of the CMEA

land is one of the ten countries forming the Council for Mutual onomic Assistance, and has been a CMEA member since its undation in January 1949. The economic development of our untry is closely linked with the achievements of the community. the CMEA celebrated its 25th anniversary in 1973, our magazine els obliged to inform readers of the economic links existing within e community, and of its achievements to-date.

MEA is an international economic organization of socialist states, d any socialist country, or any country embarking upon the road building socialism, may become its full-fledged member. The neral principle on which CMEA bases its activity is equality of member countries with the resultant assumption that economic d scientific-technical cooperation is realized in conformity with e principles of full equal rights, respect for sovereignty and na- onal interests, mutual benefit, and fraternal mutual assistance.

49 saw the birth of the first international economic organization socialist countries in the world. During the 25 years that have apsed since the Moscow conference of representatives of 6 states, e CMEA community has become one of the most dynamically eveloping groups of states in the world. The CMEA countries e now responsible for one-third of the world's total industrial tput. In the past 25 years, the rate of economic growth in the MEA countries has been a record one (industrial production creased 8.4 times, and agricultural production rose 2.2 times). terms of economic growth, the socialist countries are far ahead the countries associated in other economic blocs. Only in the st 3 years, industrial output in the CMEA countries has grown y some 24 per cent, while in the highly developed countries, embers of other economic communities, including the Common arket, this increase — according to preliminary estimates — has ot surpassed 15—16 per cent.

he first years of CMEA activity were not easy. For a number of ears, the CMEA countries' main concern was the rapid construc- on of the foundations of a socialist economy. The limited export ossibilities caused them to satisfy their needs to a maximum pos- ible degree with their own resources. Under such circumstances, arly in the 1950's the CMEA tasks principally included coordina- on of foreign trade within the community.

longside economic progress in the socialist countries, the CMEA rogramme of activity was changing. The 25th session in 1971 dopted a comprehensive programme of socialist economic in- egration. Production cooperation began to assume a larger scale; many joint investment projects were launched, and the first inter- ational enterprises of the CMEA countries were set up. In certain elds joint production plans were agreed upon. Forty-four multilateral greements on scientific-technical cooperation were concluded, roviding for, among others, the setting up of international institutes, oordination centres, and research teams. Cooperation was launched n the field of forecasting. At present, work is underway on de- velopment forecasting and coordination plans for the major branches of the economy and production sectors up to 1985 and 1990.

n coordinating their economic plans, the countries associated in MEA are creating a stable framework for their development, and re limiting the impact of various fluctuations on the world market nd in the western monetary system.

solve by common effort the more important problems in the sphere of raw-materials, which doubtless protects the community against economic crises and against a fuel or food crisis.

In keeping with the resolution of the 27th session of the CMEA, the CMEA committee on scientific-technical cooperation and other Council bodies, are working for the expansion of multilateral cooperation in the field of environmental protection, and on the related problem of rational utilization of natural resources.

The countries of the CMEA community are developing economic relations with industrialized countries of other economic formations, joining more and more actively in international economic cooperation. In 1973 the CMEA concluded an agreement on cooperation with Finland.

Possibilities for economic cooperation between the CMEA and other non-socialist states are under discussion. A fund totalling up to 1,000,000,000 transfer roubles will be created in the International Investment Bank in 1974 for undertaking operations in the field of economic and technical assistance in developing countries.

* * *

What position does Poland occupy in the CMEA community?

According to data collected by the UN and the Polish Central Statistical Office, Poland boasts of the highest rate of economic growth. The national income of Poland today constitutes slightly over 8 per cent of the total national income of the CMEA countries, this being second place after the USSR. In terms of industrial production, Poland ranks third among the CMEA countries.

Agricultural production in Poland makes up over 8 per cent of the total agricultural production of the CMEA countries, again second place after the USSR. In terms of per capita agricultural production, Poland ranks third; and in terms of agricultural produce per hectare of arable land — second. Thus Poland is also a leading country among all European states.

Our share in European industrial production amounts to 4 per cent, and in agricultural production — which is of particular interest to us — to 6 per cent. In certain fields of production, this percentage is much higher. Poland is responsible for 30 per cent of the total production of potatoes, 17 per cent of oats, and up to 7 per cent of animal products in Europe.

Polish foreign trade constitutes 12.3 per cent of the total foreign trade turnover of the CMEA countries. In this respect, Poland ranks third among the countries of the community.

Polish trade exchange with the CMEA countries in the field of consumer goods, including foodstuffs, is highly advantageous, as regards both its mutual proportions and its structure.

We import such foodstuffs which we do not produce ourselves, or which are in short supply in Poland. Imports also serve to increase the assortment of goods on the home market. In turn, we export articles in which our food industry specializes.

Further specialization and industrial cooperation in a number of industrial branches within CMEA will doubtless contribute towards a more dynamic development of commodity exchange both with countries of the community, as also with other trade partners throughout the world

B. Bolechowska

VISITING THE PRODUCER

1

2

In Płońsk

⑦ The HORTEX Food and Vegetable Processing Works at Płońsk, producing for the Foreign Trade Enterprise HORTEX, is one of the largest and most modern plants in Europe. On p. 6 we publish an interview with its director general.

④ An electronic controlling appliance controls all refrigerating facilities of the Works; it controls also the refrigerating processes and operates the compressors automatically.

③ Rotary and piston compressors operate in the refrigerating machine room, safeguarding a temperature of —40° and —30°C in the freezing equipment and rooms.

① Freezing complexes, operating in constant motion, freeze 10,000 kgs of fruits per hour. The freeze--pack type fluidizing of conveyance band tunnel freezes from a temperature of +20°C to a temperature e machine can replace the human hand and eye in ertain stages of production. In the plant at Płońsk no automatic devices are used for the control of deep-frozen fruit and vegetables.

Deep-frozen fruit — according to the request of the buyer — are packed in small cartons, tins, cartons, bags and large multi-layer containers. Before packing the goods are once again submitted to a quality and quantity control.

Deep-frozen and adequately protected products are stored in special storage chambers at a temperature of —30°C until the moment of packing them in containers.

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Good raw material— special technology— efficient organization

The Union of Horticultural Cooperatives constructed six big freezing plants of fruits and vegetables within ten years. The works at Płońsk are the seventh, plants and considering their size and modernity — not many in Europe can be equalled.

We interview Mr. Zenon Gołdanowski—Director of the Fruit and Vegetable Processing Works HORTEX at Płońsk, on production and future plans.

Why have the works been situated in this region of the country?

— The decision of localizing works at Płońsk was preceded by a detailed technical and economical analysis. This region is the biggest base of raspberry plantations in the world.

Individual growers alone, associated in the Horticultural Cooperative at Płońsk, (not to mention State Farms specializing in raspberry cultivation) supply the industry with over 10,000 tons of raspberries of excellent quality and exceptional taste per season. Other kinds of fruit designated for freezing, the transport of which because of their firmness does not create any problems, are also supplied from different regions of the country. Płońsk, at a distance of only 75 km from the capital, enjoys excellent connections with all parts of the country, what is a very important factor during this period of transport development by container.

Experience gained in the construction of this type of plants in Poland allowed for determining the best parameters for the fruit and vegetable processing plant at Płońsk. They certainly influence the results. What are your achievements?

— Of course they do. The large production area permitted for a very comfortable distribution of accommodations for the particular stages of production. For example the hall of 5000 m² contains two fluidizing tunnels of conveyence bands of the freeze-pack system for permanent freezing of fruits and vegetables, and six freezing batch tunnels.

The cold storage block has storage chambers, where 11,500 tons of fruits and vegetables can be stored at one time at a temperature of —30°C. There is also a packing hall with the temperature regulated from +5°C to —15°C, where confectioning of ready products, and preparations for export are made.

Technological lines for freezing fruits and vegetables are transportable, so that they can be installed in different places depending on the decision, as to which assortment is to be manufactured at a given time. They have been so designed that their setting in motion does not last more than one day. The plant can freeze over 200 tons of fruit and vegetables within 24 hours.

Planning such an enormous production requires and a very flexible organization of the harvest, but also of loading of fruit and their transportation to the plant. The season is short, so efficient cooperation with growers constitutes a very important problem. Growers employ about 10,000 pickers during the harvest of raspberries in the Płońsk region.

You mentioned your extensive interest in raspberry processing. What other kinds of fruit and vegetables do you freeze?

— Gooseberries, bilberries, blackberries, plums--whole and pitted; wild garden grown strawberries and strawberries with sugar.

As regards vegetables; which are becoming a more and more important export item, we freeze: cauliflowers, green beans, spinach purée, carrots, parsley, celery, leek, green peas, kohlrabi, beets, kale, brussel sprouts, cabbage, tomatoes, cucumbers and paprica. We intend to produce ice-cream and frozen fried potatoes (pommes frites).

Our technological lines are so fitted that at any time we can apply the principle "minim[illegible] from picking to freezing [illegible]

Taking into considerati[illegible] harvested during particular days of the season, different atmospheric conditions and differences in yelds in particular years, we decided to establish output of technological lines, especially of freezing equipment ot 10,000 kgs per hour, for 20 hours of net work per 24 hours.

The technological lines for the production of vegetables, have been planned for an output of 2 to 4 tons per hour. The time of freezing is very short. Bleaching processes of vegetables are so organized that they limit to a minimum losses of extract and of vitamin C. Likewise washing of vegetables and fruits, as also extraction of water after washing and before freezing, are executed by special modern machines, which assure minimal waste of the natural value of products.

After frozen products are immediately conveyed to storage chambers with a temperature of —30°C.

Specialists control the quality of produced goods in the chemical-bacteriological laboratory belonging to the plants.

It is obvious that the quality of the raw material to be processed and usage of the best varieties of fruit and vegetables is most important. Do you take advantage of the professional assistance of scientists?

— Our plant as well as growers associated in the Horticultural Cooperative at Płońsk take advantage of the professional assistance of scientists from the Pomiculture Institute at Skierniewice and of experts from agricultural colleges, academies and institutes of vegetable cultivation. Scientific research mainly concerns problems of intensification of production and plant disease control.

The institutes provide growers with seedlings free of virus, grown on their own experimental plantations with the minimal use of chemical substances.

Apart from the above, intensive research is being conducted on several varieties of fruit and vegetables most suitable for the processing industry. The Union of Horticultural Cooperatives facilitates consultations between producers and scientists, arranges periodical meetings in special training centres, and finances edition of a special periodicals, where full information on the result of research and possibilities of growing on our soils of suitable varieties of fruits and vegetables is given.

Please inform our readers, in what packings you can supply your products?

— The plant is prepared for the sale of frozen goods in cartons of corrugated cardboard (with polyethylene bags inside) containing 15 kgs of loose running frozen product, and in 5-layer bags of impregnated paper, containing 15—20 kgs of product.

We can also pack frozen products according to the request of the buyer, in polyethylene bags or in small Klik-klok cartons (we have recently purchased Finnish machines for the production of this packing with an output of 7000 cartons per hour).

Strawberries with sugar, according to the customer's wish, are packed into tins of 30 lbs, 2 tins in a carton. At the request of importers, we are prepared to supply fruit with sugar or in syrup in Klik-klok cartons.

Loose fried potatoes will be packed in cartons of 5 and 10 kgs or in polyethylene bags.

I would like to add that our plant designates over 80% of its production for export. We are exporting to 20 countries of Europe, North America and Australia. Shipments are made by land and sea, products are preserved with dry ice. Each lot of merchandise is carefully examined and attested by experts of the Central Board of Standardization. We export exclusively through the intermediary of the Foreign Trade Enterprise HORTEX.

The Fruit and Vegetable Processing Works HORTEX at Płońsk, producing for the needs of the Foreign Trade Enterprise HORTEX, is one of the biggest and most modern in Europe. On page you will find an interview with the Managing Director of the plant.

An electronic steering system ragulates all of the freezing installations of the plant, controls [illegible]ing processes and steers compressors [illegible]lly

VIII CONGRESS OF POLISH HORTICULTURAL AND APICULTURAL COOPERATIVES

"Bigger production — faster deliveries" — was the key note of the 8th Congress of Polish Horti- and Apicultural Cooperatives held in Warsaw; it was attended by delegates of more than four hundred thousand producers and employees of this organization; the subject of debates were the development trends of horticulture in Poland.

Polish horticulture has been geared to modern trends of development favouring rapid intensification of production. Plans of gardening cooperatives provide for expansion of the contract system as this system favours specialization in vegetable and fruit growing, raises the yield and quality of products, helps to develop new varieties. There are many signs to indicate that the example of orchard-growers who were the first to organize large-scale fruit farming — this being the most effective form of collective gardening — will be followed by producers of vegetables and berries; the first collective plantations of strawberries, currants, and root vegetables have been already organized.

Considering that gardening has good prospects of development if specialized fruit and vegetable plantations are set up in the vicinity of cities and settlements the Congress recommended the organization of such plantations. The increase of garden products, deliveries, and their better organization depends on the development of processing works; and this, in turn, requires investments. An increase of investment in this time will give the cooperative works a chance for stepping up sales of their produce.

The development of fruit and vegetable production, and diversification of its structure, will be adapted to the demand of the home market and of the processing works; it will also take into consideration the requirements of exports which are to be steadily expanded.

ALKS WITH EXPORTERS

LARGE ECONOMIC BODY
F WIDE-RANGING ACTIVITES

ORTEX Foreign Trade Enterprise is the exporter of mmodities whose production is supervised by the lish Horti- and Apiculture Cooperatives, an economic ganization of considerable size.

ood and vegetable cultivation is expanding and enjoys increasingly good reputation among importers. Some idence of the standing of Polish gardening and pomo- gy is the fact that the XIX International Congress Horticulture will be held in this country. The Editorial fice contacted **Mr. Jerzy Ubysz, HORTEX Managing irector,** and asked him to outline the new forms of tivity of the exporter required by the notably dynamic evelopment of fruit and vegetable production.

fore outlining the activity of our nterprise, I would like to define the ope of undertakings pursued by Horti- and Apiculture Coopera- es. This agency is the principal or- nizer of the contracting system in iit and vegetable production; it also ndles all purchases from local co- eratives for the local market, for the odstuffs processing industry, and r export. The Horti- and Apiculture ooperatives have their own sales ganizations through which they pervise the retail stores run by the operatives; they own fruit and getable processing works which rmits proper handling of the pur- ased raw materials and their pro- ssing into semi- or final products. ne fact that the Horti- and Apiculture ooperatives have their own Foreign ade Enterprise allows local garden- g cooperatives to handle their xport business in fresh and frozen uit and vegetables, semi-products ulps, musts, concentrates), and nal products (compotes, preserved ucumbers, etc.).

ue to its notable size as an eco- omic organization, the Horti- and piculture Cooperatives, through its urrent and long-range policy, create conditions favouring further growth nd development of garden produc- on in Poland.

he results noted in the past two ears are proof of the increasing conomic potential of these Coop- itives:

- fruit purchases are 50 per cent up on 1971,
- vegetable purchases grew by 30 per cent within the same period of time.

he overall value of the processed aw materials grew by 16 p.c.; total value of investments rose by 66 p.c., and exports of garden produce increased by 57 p.c.

lans provide for further progress in roduction in the next few years:

- fruit production is to rise by about 60 p.c.,
- field-grown vegetables — by about with simultaneous considerable expansion of hothouse cultures and of mushrooms. An increase of honey is also planned. The large funds earmarked by horticultural cooperatives for investments are to be used on constructing and expanding processing works and purchasing stations which are to handle export products.

This policy trend provides favourable conditions and prospects for the further considerable rise in garden produce exports.

On the other hand, it is up to HORTEX Foreign Trade Enterprise to find buyers abroad for the goods turned out by Polish planters and processed by this country's fruit and vegetable factories, and to get a good price for them.

In its commercial activity HORTEX observes the rule that all products exported must be of top quality and meet buyers' requirements. To be able to learn more about the buyers' tastes and likings, HORTEX endeavours to establish direct contacts; in the instance of sale of raw materials or semi-products for further processing — with factory owners, or with heads of production and purchase departments of foreign companies and enterprises; and in the instance of final products, such as fruit and vegetable preserves — with sales managers of department stores and of big retail sales organizations. This principle — presents unquestionable advantages to both buyer and seller, but involves a great responsibility on the part of the exporter, especially when selling and supplying raw materials directly to processing works. Such materials must in all instances be top-grade products, of unvarying quality regardless of the season which, in the case of fruit and vegetables, depends so notably — as regards both quantity and quality — on the weather (rainfalls, drought, insolation, ground frost in the growth and harvest season) and on which neither producer nor exporter has any influence. Despite this, to satisfy the importer's requirements, the exporter has to perform such additional operations as sorting, classification and control, so as to be sure that the quality of the raw materials supplied by HORTEX to factories abroad will guarantee a satisfactory final product which, in turn, will find ready — and regular — buyers on the importer's market. Similar rules must be observed when exporting ready-made products.

A high standard of the product must be maintained at all times. This requires the development of appropriate technologies and the observance by fruit and vegetable processing works of the parameters agreed upon.

In turn, this requires continuous training of the factory personnel, of foremen and production managers who cooperate with the growers. Scientific institutes are contacted for assistance; their expert staffs instruct growers how to obtain raw materials of the quality required by processing works, and they also supervise manufacturing processes in factories. Factory laboratories and technological control units in the works themselves, watch over the constant high quality of all export goods which HORTEX exports. All export goods are additionally examined by the Quality Inspection Office which issues the required export certificates.

In addition to the above-mentioned sales principles observed by HORTEX and to the sales methods developed by it, this company has started sales of garden produce at its own stores opened abroad, and is continuing this tendency with good success. Such HORTEX stores have been opened in Czechoslovakia and the German Democratic Republic, where the full range of the fresh fruit and vegetables grown in Poland, and preserves made of them, supplied by selected cooperatives are sold. Fresh fruit and vegetables are delivered to such stores by road, even several times a day if required.

ST UND GEMÜSE AUS DER VR POLEN

In addition to the publicity factor, the running of such stores enables direct knowledge to be gained about the needs of buyers, their customs, likings, and requirements; it also permits demand to be currently shaped by introducing new varieties of goods in new packaging, with new labels. At the moment, HORTEX [illegible] act as testing [illegible] of fruit and vegetables, fresh and in preserved form; they permit their quality to be checked, and research to be made as to whether any change should be introduced in processing techniques. It might even be claimed that they initiate cultivation of new fruit and vegetable varieties. The work involved in that line of activity is by no means easy, it requires much care, but is of really great importance, both for producer and exporter today and in the years to come.

HORTEX intends to expand this form of commercial activity simultaneously with the planned increase in production. At this moment it cooperates with three organizations in the German Democratic Republic:

die Zentralen Wirtschaftsvereinigung Obst, Gemüse, Speisekartoffeln; — das Verband der Konsumgenossenschaften; — die Hauptdirektion des volkseigenen Einzelhandels. And in Czechoslovakia with: Fruit and Vegetable Retail Trade Organization, Moravska Ostrava.

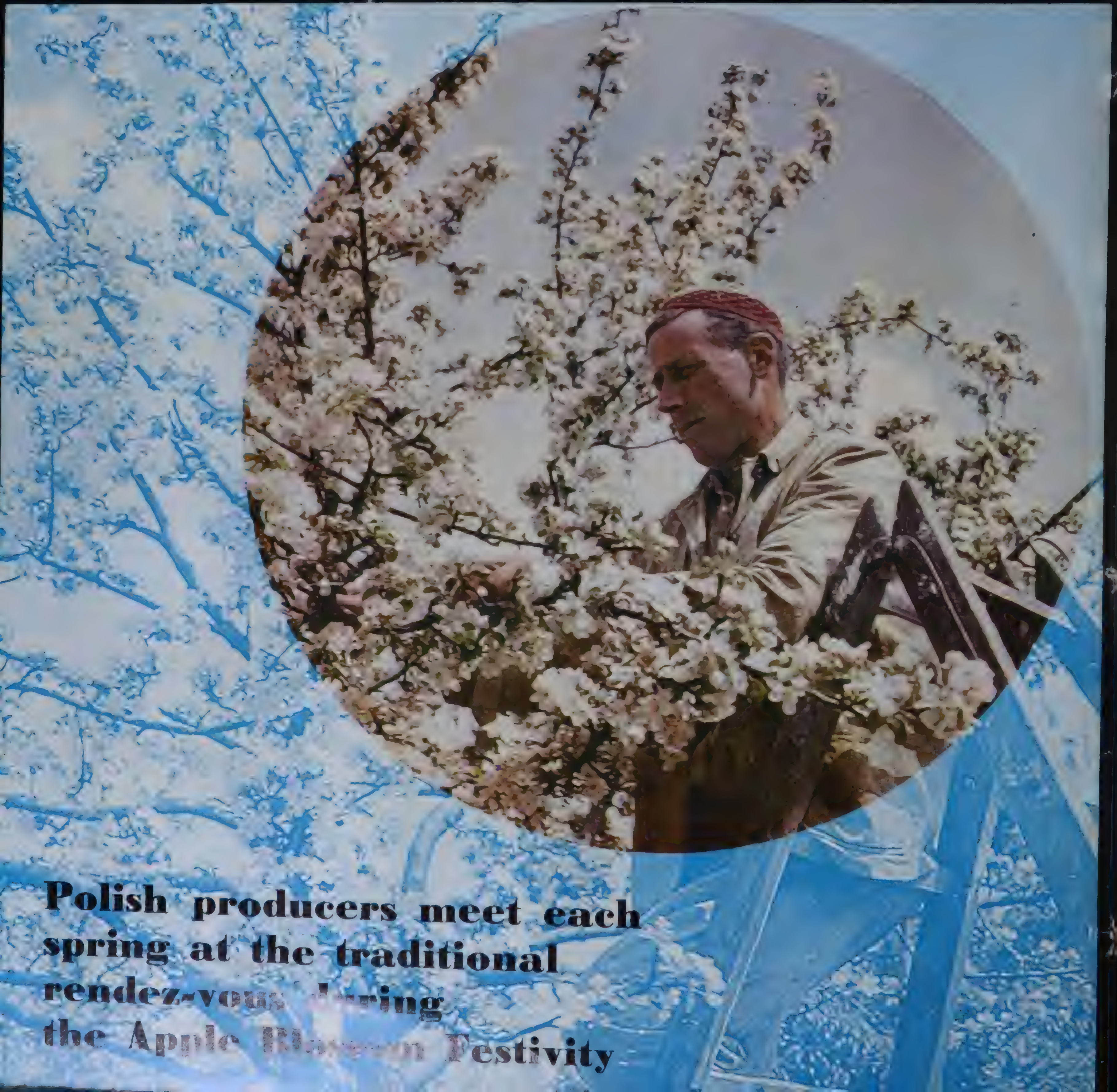
HORTEX has noted many attainments and successes in its trade, confirmed by increased exports — both as regards volume and value. But it would be rash to claim that everything has already been done. There are many matters that still call for improvement, especially as regards organization of deliveries.

Another issue calling for improvement is the unsatisfactory amount of new kinds of vegetables introduced rapidly to export markets. The greater responsibility for that lies in the excessive scattering of garden production — a serious obstacle to accelerate the production of modern machines that would make the work of planters and farmers easier, and would markedly affect production profitability.

Garden Cooperatives promote new forms of management, one of them being what is known as "block production", under which individual farmers form groups to grow specific fruit and vegetable varieties.

These moves have already yielded good effects, and it is planned to expand this method. This is bound to result in increasing the overall volume of garden produce, the quantity of goods intended for sale and improving the quality of the [illegible]

The best



Polish producers meet each spring at the traditional rendez-vous during the Apple Blossom Festivity

Poland is famous as a straw[illegible] country. In 1965 it was even given the [illegible] "Strawberry Empire", when it appeared that within the period between 1950 and 1965, that is within only fifteen years, strawberry production rose from eight thousand tons to one hundred and fifty thousand, namely eighteen times over 1950.

In 1973 production exceeded one hundred and sixty thousand tons. Such varieties of Polish strawberries as Senga Sengana, Redgauntlet or Pocahotas enjoy a most favourable opinion. Nowadays scientists provide to strawberry growers a still improved material — completely free from virus, nematodes and acarina.

Seven years from now most of the strawberry production will be based on these new varieties and will yield a crop much higher than now.

Not only strawberries...

In the district of Płońsk, Warsaw province, where a big Fruit and Vegetable Processing Combine is already working full speed, there exists a raspberry plantation covering an area of approximately two thousand hectares. It is the world's largest plantation of this kind of fruit.

Not Only Strawberries

Besides raspberries, many currants are grown; moreover, in the Kolbuszowa district (Rzeszów province Southern Poland,) there is a very big plantation of wild growing strawberries. Poland has become a specialist in berry growing, and it is intended to expand this production even more.

Polish scientists engaged in horticultural problems have also elaborated fairly well the technology of apple growing, and they will continue to improve the methods now applied. Besides, they will proceed in the nearest years to the elaborate methods of growing other fruit trees too, mainly morello cherries. The experiments started five years ago at the Horticultural Institute, Skierniewice showed clearly that very profitable results can be expected from growing these trees. The varieties of Polish morello cherry trees which are now grown in Poland will yield much higher crops than they do now.

• • •

Fruit is picked in Poland in orchards covering an area of two hundred fifty thousand hectares. Already ten years ago Polish fruit growers started replacing in their orchards standard trees by dwarfich and dwarf trees. Many new orchards have lately been planted with trees of such type. In 1980 they will have a quite important share in the global Polish fruit production. Intensely cultivated orchards start yielding crops that pay off already when only four years old; they reach their full power after ten years. According to plans, the fruit crop is to be increased in Poland in 1980 by sixty per cent.

Many renowned scientists work to the benefit of fruit growers at the Plant Breeding Institute in Skierniewice, renowned in the world for its scientific achievements.

A special training Centre for instructors and and fruit growers is now being organized at this Institute.

Every year, in springtime, prominent growers have a traditional meeting with the scientists during the Blossoming Apple Tree Feast".

Such Feasts are organized in many regions of Poland and are combined with all kinds of attractive performances, in particular with shows of regional song and dance ensembles. And all this having blossoming apple trees as a background. It is really worth [illegible]

Opinions • Opinions • Opinions

"Polish frozen fruits are extremely tasty" —

says Jaakko Koskinen, Department Manager of KAUKOMARKINAT OY, in Kilo, Finland:

"I have been cooperating with HORTEX for 14 years now, and am interested in many of the lines exported by that company. 1973 was a record year as regards business of HORTEX with Finland. Fruit concentrates were the most important commodity (around 300 thousand dollars in value). Also large quantities of fruit pulps, juices and frozen fruits were exported to Finland, such as frozen vegetables (cauliflowers, French beans, spinach), and frozen fruit (blueberries, raspberries, strawberries, blackberries).

Polish frozen fruits are extremely tasty. They are carefully selected, and the freezing system preserves their aroma, flavour, and nutritious values. The same is applicable to frozen vegetables. I was enabled to visit the HORTEX Refrigerating Works at Góra Kalwaria, equipped with most modern refrigerating equipment.

The refrigeration method has undoubtedly an influence on the quality of frozen foods; most important, however, is the raw material. Another extremely valuable quality of Polish fruit and vegetables, both fresh and frozen or processed, is the absence of chemical substances. This is now an increasingly important asset, crucial for the success of a product with buyers.

I believe that HORTEX has entered the Finnish market for good. Poland could actually sell unlimited quantities of fruit there — both fresh and frozen.

The sum of one million dollars we reached in 1973 in our trade with HORTEX is a rather high figure, considering that Finland has a population of only 4,500,000. Poland is one of the biggest suppliers of foodstuffs to this country. My company also imports potatoes from Poland, purchased through the POLCOOP Foreign Trade Enterprise. We also have commercial relations with ROLIMPEX Foreign Trade Enterprise, involving import of seeds, and likewise buy onions and flowers in Poland".

"We plan to soon start negotiations on cooperation with Polish industry in the production of fruit and vegetable preserves". —

says Guenther L. Reiter, Director of AGRO-POLCOMMERCE Trading Company in Vienna, Austria:

"We celebrated the 10th anniversary of collaboration with Polish foreign trade enterprises at the 1973 Vienna International Fair. At that time we compared our early business figure of $230,000 with the present of almost five million dollars. For AGRO-POLCOMMERCE Company, and for me personally, these comparisons — evidence of the enormous growth of trade between Austria and Poland — provide a great measure of satisfaction and are a subject of pride.

We cooperate with the following Polish foreign trade enterprises: AGROS, ANIMEX, HORTEX, POLCOOP, and ROLIMPEX, and have also established contacts with the DAL Company, which became our partner. From amongst our Polish partners the principal one is POLCOOP, which handles 40 per cent of the overall turnover of our firm.

AGRO-POLCOMMERCE is the sole representative of POLCOOP for Austria for fruit and vegetable preserves and semi-products, frozen rabbits, and such comodities as: poppy seed, mustard seed, bone meal, and leather flour.

The export of products offered to Austria by POLCOOP is growing from year to year.

Recently we concluded a deal with POLCOOP for supplying fruit pulps, frozen fruits, fruit preserves and juices to Austria, increasing these imports by 40 per cent.

Soon we plan to start negotiations on cooperation in the production of fruit and vegetable preserves. The first contacts between two large Austrian factories and Polish producers have already been established. The former plan to discontinue a part of their production and replace it by import of certain lines from Poland, to be sold in their own packagings but with the "Made in Poland" inscription on labels.

During the next stage we plan to merge distribution of products of both Austrian and Polish factories, and to introduce specialized production in various fields.

These plans are entirely realistic, as cooperation between Austria and Poland has been very successful to date. This makes us very optimistic for the future".

"Polish preserves are free of chemical substances" —

says Juergens Moebius, representative of CARL MOEBIUS in Hamburg, F.R.G.

"The fifteen years of collaboration with Polish foreign trade enterprises, (first with COOPEXIM, and now with POLCOOP) were a period of steady increase in turnover reached thanks to efforts of both parties for a continuous improvement of the quality of their goods.

Within that time we came to know Polish products well and — as their importers, we meet the high requirements of the F.R.G. market. I am now the representative of the POLCOOP enterprise for this country for fruit and vegetable products.

The use of pesticides is strictly limited in Polish agriculture, and in the foodstuffs industry, also the use of dyestuffs and other articifial agents. For consumers in Western Europe doomed to absorb increasing quantities of chemical substances with their food, this is a problem of enormous importance. Polish fruit and vegetable products are, in reality, free of chemical substances, and thus entirely wholesome. Moreover, they preserve the flavour and aroma of fresh fruits".

Opinions • Opinions • Opinions

emi-products from top-quality fruit

AGROS Foreign Trade Enterprise is the exporter of fruit semi-products such as: concentrated fruit juices, pasteurized raw juices and pulps produced by big state-owned fruit processing works.

Raw juices

Industrial production of juices is one of the fastest developing fruit processing branches in this country; these juices are the semi-product for manufacturing fruit juices, syrups, fruit wines, fruit powder and concentrates.

World consumption of the products has been very rapidly growing over the past few years; and it is noteworthy that juices made of such fruits as black and red currants, raspberries, strawberries, morello cherries seem now to find greater favour with buyers than citrus fruit juices; and all the former fruit varieties are grown in Poland in big quantities. These juices, made by big state processing works affiliated to the Fruit and Vegetable Industry Group, as well as by cooperative factories, are exported by AGROS Foreign Trade Enterprise.

AGROS also exports, industrial juices made by works subordinated to LAS Forest Products Union, by local state industry works, and by production units run by collective farms.

AGROS exports both juices made of garden-grown fruits: strawberries, raspberries, black currants, red currants, gooseberries; and of forest and wild-growing fruits and berries: bilberries, raspberries, blackberries, sloe, elderberry, rosa canina and rowan berries. Buyers abroad are particularly interested in this last group of juices because of their high nutritive value. All the fruits are grown in a natural environment, where neither fertilizers nor any chemical pesticides are used. The juices made from such fruit are extremely tasty and aromatic, their colour is bright and natural; they contain easily assimilated sugar components, vitamins, mineral salts, etc.

There are three kinds of produced and exported juices:

- Pre-cooled raw juices, made of fresh fruits and preserved solely by submitting them to the operation of temperature around 0°C; they are stored in tanks at 0— 2°C. Such juices are shipped abroad in isothermic cistern trucks, of ca. 15—25 ton capacity each.
- Pasteurized juices, namely protected against fermentation by means of thermic conservation processes. These juices are packed in demi-johns of 25 or 40 l. content, and shipped in railway wagons, by trucks, or by ship. The jars are packed in osier containers with soft lining for more safety.

  AGROS has of late replaced this kind of packing by plastic containers made from plastics approved by sanitary authorities as packing for foodstuffs.
- Chemically preserved juices, with the use of such conservants as sulphuric acid or formic acid. Under Polish export norms, the conserving agent contains from 0.1 to 0.2% sulphur dioxide.

For shipment of musts to tropical countries, the preserving agent content can be raised to maximum 0.25%.

On special demand of buyers, other preserving agents can be applied. This kind of juices is packed in wooden barrels of 185 l. capacity, plastic containers, glass jars. The raw juices have been of late shipped more and more often by cistern trucks or cistern railway wagons. In addition to making raw juices from fresh fruits, Poland expands also the production of both cooled and pasteurized juices from frozen fruits. This permits to extend the fruit pressing process beyong the harvest season — it can be done both in winter and spring, and allows for the delivery of juices at any time, as required by the buyer.

Concentrated fruit juices

Among the concentrated fruit juices produced in Poland and exported by AGROS, the principal export item is apple juice concentrate, exported either as 65/66° Brix concentrate or (to certain markets) as 70/71° Brix concentrate.

Polish apple concentrates have a rather high acidity — ab. 4% of malic acid; with certain apple varieties this percentage amounts even to 6—8%. On special demand of buyers, it is possible to export apple concentrate of acidity lower than 4%. The cooperation of industry with the State Institute of Fermentation resulted in a considerable improvement of apple concentrate quality, especially as regards its colour and purity.

As regards flavour, aroma, acidity, and certain other parameters, this concentrate is of top quality.

Apple concentrate is exported in road or rail cisterns, either regular or isothermic depending on the season; in case of overseas shipments, it is packed in plastic barrels of 60, 115, 160 or in metal barrels of 200—300 l. capacity. There are also special containers, designed for transport of concentrated juices. In factories the concentrates are stored in tanks, at 0—+4°C, a temperature at which they can be kept for a long time without suffering any quality deterioration.

The fruit aroma (100- or 150-fold concentration) is added to apple concentrate shipments. It is packed separately, in plastic containers, demi-johns, or barrels, its quantity amounting to ab. 3% of the overall volume of the concentrate.

Poland exports increasing quantities of black currants. Thanks to Poland's climatic, and soil conditions and the special varieties of currants the produced juice, contribute to the high nutritive qualities of an incomparable flavour and high vitamin content.

The black currant concentrate made in this country contains as a rule a ca. 65° Brix extract, the acidity being of 15—16%. In certain instances the extract is under 50—52° Brix. It is also possible, however, to make a concentrate of 70/71° Brix. extract, if specially desired by buyers.

Red currant concentrates come next as regards production volume. Its extract is of ca. 60/66° Brix, acidity ab. 15—20%.

Raspberry and strawberry concentrates also account for a big volume of Polish fruit concentrates production. Their extract is as a rule of ab. 40/50° Brix, but a higher concentration is also possible. To prevent deterioration of their colour, they are stored in refrigerated chambers.

Red fruits concentrates are exported, as is the case with apple concentrate shipments in cistern, or else in plastic containers or demi-johns. They are exported together with the fruit aroma, packed separately (3%).

In addition to the regular raspberry and strawberry aroma, of 100—150-fold concentration, the Polish industry has for some years now produced special aromatic agents, of a 100,000-fold concentration.

Production and export of two new kinds of concentrates were started in Poland in 1973: of plums, and red beets.

Pulps and puree

These are the oldest forms of fruit semi-products. They are a good raw material for making jams, preserves and hard jams, and cheaper than frozen fruits.

Poland is known as producer and exporter of strawberry pulp. Exports of raspberry, black and red currant, gooseberry, morello cherry, cherry, billberry, blackberry, and rosa canina pulps and puree are growing year by year.

Cherry and morello cherry pulps are exported either stoned or not; black and red currant pulps — with or without stones.

Most often used as preserving agent is sulphuric acid — in a 0.1—0.2% concentration.

Another export item are pulps preserved by means of formic acid: for example forest raspberry pulp, and black currant pulp with stems. These semi-products are used in production of juices and juice concentrates.

AGROS Foreign Trade Enterprise exports also canina rosa pulp, and pasteurized rosa canina puree in 5 l. tins.

Pulps and mash are packed in 185 l. content to wooden or plastic barrels.

A. Stochmal

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raditional Polish ready-to-serve tasty dishes

ishes of meat and cabbage play an nportant part in the Polish food. ney have shaped the culinary taste numerous generations of Polish eople. Even Poles living abroad ntinue to delight in these traditional getable-and-meat dishes. Foreigners ho have at least once been to Po-nd most probably had an opportu-ity to taste these dishes. And it is ure that visitors to Poles living broad have often had possibilities taste the "specialités de la maison", e basic products of which are meat d cabbage. Therefore such Polish meat), sausage with sauerkraut, or cabbage stuffed with meat have also become popular beyond the frontiers of Poland. It was just this popularity that induced the Polish food industry to start production of these most favourite traditional food in the form of ready-to-serve dishes.

All these dishes are exported by POLCOOP, Co-operative Foreign Trade Enterprise. While making them, the producers rigorously observe sanitary regulations and strictly follow the traditional recipes of their manufacturing.

of rice is traditionally added to the meat stuffed cabbage. The stuffing is cooked and seasoned strictly according to the recipe. An even layer of the tasteful stuffing is spread over a leaf of preboiled cabbage which is next rolled and put into jars. Seasoned tomato sauce is added to and everything is boiled again in sterilizing boilers. Jars of 0.5 kg (17.5 ozs) are hermetically closed this guarantees long shelf life Polish sausage factories have always been well-known for sausages production. One of their varieties, called "wiejska" sausage. seasoned with natural condiments

when served with sauerkraut makes a good and unusually tasty dish. This made as a preserve in 0.5 kg (17.5 ozs) tins is composed of sauerkraut and a few chunks of the above-named sausage. The tins are sterilized during processing of the preserve. This dish, like cabbage stuffed with meat, is served warm. The tins can be heated in boiling water before opening, or on a frying pan or in a pot after opening. The preserve can be served with bread, rolls or hot potatoes. Of the Polish dishes based on sauerkraut, bigos is beyond any doubt known best. This dish, of a characteristic and

Traditional Polish ready-to-serve tasty dishes

POLCOOP
POLISH SAUSAGE WITH SAUERKRAUT
POLCOOP
POLCOOP
POLCOOP

POLCOOP
SAUERKRAUT WITH MEAT AND SAUSAGE

POLCOOP
POLISH SAUSAGE WITH SAUERKRAUT

Specific flavour is composed of sauerkraut, sausage cut into small pieces, pieces of beef and pork meat, and many herbs and spices adding to the delicious flavour of the dish. Red wine used to be added to the traditional bigos — the food of hunters and travellers. The characteristic thing about bigos is that it becomes better when repeatedly warmed up or boiled again. Bigos as a ready to serve dish comes in 0.5 kg (17.5 ozs) jars or tins, sterilized after closing. These appetizing ready to serve dishes are produced for exports to the USA, Great Britain and the Federal Republic of Germany by the Preserves and Frozen Foods Factory at Stoczek Łukowski. The several hundred workers of the factory, are locally recruited the housewives of the region being famous for their cooking.

The workers, well-trained, are mostly women who know well the art of cooking from household practice, they take care of the high quality of products, as if they were preparing meals for their family.

The factory has its own laboratory which makes all the necessary analyses of the raw products. The meat is delivered by the Zamość Slaughterhouse licensed for exports; the cabbage comes from plantations around Piaseczno near Warsaw, known for the best quality of vegetables.

The products are examined several times during processing, and then when ready, which guarantees a tasty and healthy meal.

The Preserves and Frozen Foods Factory at Stoczek Łukowski also makes meat balls with tomato sauce and pork cutlets with mushrooms. It is a secret of the factory how it managed to secure a long shelf life and fine taste of the cutlet and at same time tenderness of the meat. The factory pays special attention to the technology of preparing traditional Polish dishes. It uses natural condiments, concentrated meat brew, cream, etc. Besides the nutritive values of the basic raw products, these "additions" add to the flavour of these traditional Polish dishes.

Another speciality of the factory, in addition to the ready-to-serve meat and vegetable dishes, are pickled dill cucumbers for which, owing to their high standard, exporters receive high prices in the GDR, FRG, Breat Britain and Australia.

As a modern establishment, handed over for use only a few years ago, The Stoczek Factory is in a position to fully meet all requirements of foreign buyers. The factory has already won a number of export successes. It was visited several times by representatives of American and British firms including ATALANTA Corporation, N.Y., and Yorkshire Delicatessen, Bradford, U.K.

After having learned the technological process, visitors from abroad highly praised the home-like care for the taste of the preserves skillfully, combined with most up-to-date food-making technology. Sanitary regulations are strictly observed by each work-stand. Both the modern technology and observance of sanitary regulations ensure the high quality of the Factory's products. The automatic production line is controlled by quickly

chines: 600 tins or jars per hour by each machine. Later the products are transported by refigerated trucks from the storehouses of the factory directly to foreign buyers or ports.

The development of touring makes prospects for Polish ready-to-serve dishes even brighter.

Foreign tourists eagerly buy Polish ready-to-serve dishes which they tried during their stay in Poland. Expecting the possibility of increased demand for and extension of the list of foreign buyers of these dishes, POLCOOP as exporter, and the Preserves and Frozen Foods Factory, Stoczek Łukowski, as the manufacturer, envisage in their plans increased production of ready-to-serve dishes.

J. Trzcianka

Prime frozen vegetables
-only those recommended
by the Polish Exporters
RTEX
POLCOOP

XIX World Congress of Horticulture

IN THE NAME OF PROGRESS AND WELFARE

INTERNATIONAL HORTICULTURAL CONGRESS XIX CONGRES INTERNATIONAL D'HORTICULTURE
WARSZAWA 1974

Poland is the host in 1974 of the XIX World Congress of Horticulture — held for the first time in a socialist country. The decision to entrust this country with the organization of the meeting of scientists from all parts of the world, representing all branches of horticultural sciences, had been tentatively passed eight years ago at the Congress held in the United States, and was finally approved four years ago at the Tel-Aviv Congress.

It was at this last Congress that Professor Dr S.A. Pieniążek, Polish scientist of world renown, was elected President of the International Society of Horticultural Sciences. He had acted as the Vice President of this organization for the previous four years, and has been a member of the Council of the Society and of its Executory Committe from the moment of its establishment, namely since 1959. The Polish delegation, the first delegation of the democratic countries, signed the act of establishment of the Society in Nice, corroborating the opinion of the Organizational Committee of the Congress that the developing international collaboration called for new forms and for more cooperation also in the years between the congresses which, up to then, convened every four years. As a matter of fact, the idea to organize international meetings originated at a much earlier date — the first Congress of horticulture scientists was held in 1869. It was admitted that the exchange of experiences and discussion of research results cannot be conducted merely in the province of a specific region, or just locally. The steadily growing collaboration led to the establishment in 1923 of a standing committee that would be entrusted with the organization of Congresses of Horticulture. The development of research, the rapid progress in the sciences, and the explosion of technology — especially since World War II, led to the understanding in the horticultural sciences that there was a need for regular assistance in international collaboration. This is the principal aim of the International Society of Horticultural Sciences founded 15 years ago. The permanent seat of the ISHS Secretariat is The Hague. The position of Secretary General has for many years now been held by Dr. G. de Bakker, a distinguished specialist and a highly valued excellent organizer. The Society developed considerably during Dr. de Bakker's term in office, and it expanded the range of its activity.

In addition to the Congresses, held every 4 years as in the past, there are also organized:

- meetings of Sections of garden plant groups;
- meetings of problem commissions (ten such commissions exist at present);
- meetings of working groups responsible for the preparation of specialized symposia.

Eleven such symposia were organized in 1973, among them one in Yugoslavia, on field cultivation of vegetables; another in Kenya — fruit in tropical and subtropical zones; in France — plum tree genetics and cultivation; in Belgium — artificial mediums in gardening; in England — physiology of cut flowers, etc.

Two specialized symposia were held in Poland before the 1974 Congress: the first: vegetable fertilization and growing (organizer: Professor E. Chroboczek); the second: Work Study and Labour menagement in gardening (organizer Professor Z. Gertych).

The working groups, Commissions, and Sections are supervised by the Executory Committee; activities of the entire Society are governed by a Council composed of delegates f

The Society is the publisher of: Chronica Horticulturae Bulletin, carrying information for members on current matters of the ISHS and on its work; Acta Horticulturae, serially published and carrying original papers and scientific communications (32 volumes so far); Scientia Horticulturae, an international magazine enabling a far-reaching scientific discussion; and Horticultural Research International carrying information on research conducted in 54 countries, and giving the names of research institutions (about 1300) and of about ten thousand scientists specifying their respective specialities. Moreover, after every Congress, proceedings from the reports, papers, and communications submitted during it are published (usually in several volumes).

The Society maintains regular and lively contacts with other international organizations, e.g. with Eucarpia, European Weed Research Council, International Peat Society, etc.

This far-reaching and diversified activity enables Society members to be well informed about the current achievements of world science in all branches of horticulture, both those fundamental sciences, such as physiology, genetics, biochemistry, biophysics, and also in agrotechnique and technique.

Participation in research, direct contacts and discussions, and exchange of experiences enabled by the Society's activity permit rapid dissemination of novelties in scientific horticultural circles on all continents. The share of Poland and Polish scientists in the work of the Society is no small part.

One of Europe's best organized horticultural research centres was created in Poland after the last war. Poland is also highly valued for its contribution to world science. This country is known, moreover, as the world's second largest producer of strawberries, as an exporter of excellent onions, processed black currants, baby beets, green peas preserves, seeds and mushrooms.

More than 1800 persons from eighty-odd countries have reported their anticipated participation in the XIX Congress of Horticulture to be held in Warsaw in September 1974. Scientists from all parts of the world will submit 1100 communications during the debates which, in addition to the plenary meetings, will be held in 9 sections and more than 90 sessions. A few general reports will acquaint Congress participants with theoretical work in the

be delivered by:

- Professor Dr. Zygmunt Hejnowicz, from the University of Warsaw; He will describe the wave phenomena discovered by him which explains the various shapes assumed by plants, including garden-cultivated ones;
- Professor Dr. W. Witkowski from the USSR studies genes of wild-growing fruit trees in the Caucasian forests;
- Professor Dr. C.J. Weisser, from the United States, will present results of studies on the endurance of plants to the cold, with special stress on his own hypothesis on the existence of a hormone produced on the autumn which raises the resistance of plants to low temperatures;
- Professor Dr. R.R.W. Folley, from Great Britain, will discuss the economic aspects of horticulture in the world.

Every session in each section will begin with two introductory reports (there will be about 180 such reports in all), after which participants will present their own communications (of which 900 are expected). Moreover, each problem will be separately discussed. The subjects taken up by the 90 sessions will cover all current issues in horticulture. The following will be discussed: genetics and cultivation of garden plants; environmental pollution (of the air, soil, water) in gardening; mineral fertilizers; biological control, and chemical control integrated with the former; harvest mechanization, and comprehensive industrial mechanization of field cultures, of those in hothouses, etc.; labour efficiency; organization of gardening enterprises; containerization; substratums, growth-promoting substances, and forcing of vegetables; problems of trade;
agrometeorology; influence of light on plants; edible mushrooms; water balance; microelements; food requirements; truck gardening in the tropics, etc. Various exhibitions will be organized during the Congress; there will be excursions to gardening regions and scientific centres. Special tours of Poland and trips to neighbouring countries are scheduled to take place before and after the Congress (they will be organized by the ORBIS Polish Travel Office).

Professor Dr. H. Jabłoński, Chairman of the Council of State of the Polish People's Republic, has agreed to act as patron of the Congress. The Minister of Agriculture, is its honorary chairman. An Executory Committee has been appointed, with Professor Dr. S.A. Pieniążek, chairman of the ISHS, as President, and 4 Vice-presidents: Professors E. Chroboczek, A. Rejman, S.W. Zagaja, A. Zielonko. The Secretaries of the Congress are: Professor Z. Gertych, and Associate Professor H. Woyke.

The World Congress of Horticulture is organized in Warsaw in the year marking the 30th anniversary of the recovery of independence by Poland and the establishment of the Polish People's Republic. This is a year of increased efforts of the entire Polish nation and of a stepped up pace in the development of the country occurring at the time of a marked international detente, of the beginning of peaceful coexistence of two big political structures.

This Congress will be the largest of those held so far. It will be the meeting place of top-ranking scientists of horticulture from the East and West. Our desire is to have it promote the understanding by all those concerned of the need for peaceful cooperation in the name of progress and the welfare of mankind.

Secretary General of the
XIX Congress

INTERNATIONAL CO-OPERATION

Setting the Course Toward "Intellectual Investments"

tistics show a disproportion in production of basic d articles in the world. Western countries (19% of world's population) produce 34% of the cereals of world, around 50% of the meat and the same amount milk. The socialist countries of Europe (10% of the rld's population) produce 20% of the cereals and at, and 20% of the milk. On the other hand the veloping countries, with 49% of the world's population, oduce only 29% of the cereals, 17% of the meat, and % of the milk. These disproportions are on the increase h the rapid growth of the population in the develop- countries. Production of the basic food articles per abitant in this group of countries has remained on almost unchanged level for the last 10 years.

cording to data released by the Food and Agriculture ganization (FAO) and the United Nations Commission Trade and Development (UNCTAD) only 28% of e world's population is properly fed.

e FAO report on the agricultural situation in 1972 blished in September 1972 states that world pro- ction of food dropped in relation to 1971 (it was s by 1%), a fact which in view of the 2% increase world population must be of deep concern. The situa- n improved somewhat in 1973, nevertheless, as em- asized by FAO experts, even then, should world pply of food equal demand, the situation in developing untries would remain precarious since these countries k the necessary means for importing basic food oducts.

e XVII FAO Conference held in November 1973 was voted to an evaluation of the current situation in orld agriculture, and to means for alleviating the esent difficulties.

representative of our editorial staff carried out an terview on Poland's share in the work of the Food d Agriculture Organization with the Vice-Chairman the Polish Delegation to the XVII FAO Conference, rof. Ewa Raszeja-Tobiasz.

u are an economist concerned with scientific activities in the stitute of Agricultural Economics in Warsaw. You are called upon a Polish expert of the Ministry of Agriculture on numerous problems present day agriculture and take an active part in the international ork and reports of the Food and Agriculture Organization. What andpoint will be represented by the Polish Delegation at the forth- ming World Food Conference to be held in November 1974?

Poland, as is well known, belongs to the founding countries of the United ations Food and Agriculture Organization, and always took an active part the undertakings of this Organization. At present the Polish Delegation is tively participating in the preparatory work of the World Food Conference e held under the auspices of the United Nations. We are of the opinion, t apart from a current evaluation of the present world food situation, the critical situation. The priority problem is to accelerate agricultural production growth in all regions of the world in line with the needs of the people, giving maximal assurance in this respect to the developing countries. Intellectual efforts, financial means of the whole human populace and the interest of governments should be concentrated on the problem of increasing production. The western economically developed countries should forsake their practice of limiting production growth.

From amongst the complex of factors aimed at alleviating this state of backwardness, achieving a required rate of production growth and consumption in developing countries, the problem of implementing radical social-institutional reform is of key significance. Experience has shown that the great progress made in the field of production technology, and called the "green revolution", was taken advantage of to only an insignificant degree under conditions of fossilized social structure. There is a need for full mobilization of internal resources in developing countries, especially mobilization of human resources. Various forms of cooperatives are of special importance in this field. This standpoint has always been represented by the Polish delegation and delegations of other socialist countries.

The present preparatory state of work for the World Food Conference indicates that the problem of world agricultural trade will be included in its programme. We wish to recall the fact that during the first stage of discussions held at the Food and Agriculture Organization, the western developed countries were definitely against including the subject of international trade. The gradual withdrawal from this initially taken position took place as a result of the definite stand of the developing countries and a number of socialist countries which pointed out the integral unity between the trend toward production growth and the development of their share in the world trade of agricultural commodities.

The world is now at the threshold of peaceful coexistence. There is a possibility that the problem of food can be the first field in which this beautiful idea will be implemented. How can Poland participate in this case?

— It is difficult to reply directly to the question so formulated. Polish agriculture occupies 0.5% of the world's arable lands, and produces around 2.1% of the world agricultural products. Our country still has potential possibilities in agricultural production not yet taken advantage of. Nevertheless the rate of agricultural production growth achieved in Poland during the period 1970 to 1973 merits close attention. During the three mentioned years total production increased by around 21%, or in other words by almost 7% annually!

We have found that specialists in many countries are giving close and increasing attention to the Polish organization of the socialized agricultural market, especially as concerns means and methods of connection with the numerous sector of private farms. The Polish system of agricultural cooperatives, both as concerns the vertical integration of agriculture and processing, as well as the horizontal connection between peasant farms, as also with large state farms and cooperative farms, appears to constitute a pattern for a number of countries.

As I have already mentioned previously the insignificant results of the "green revolution" in many countries is due to the slow progress of social changes, and not to technical factors. Hence one of the chief fields of activity with respect to developing countries should consist of assistance effected through "intellectual investment" by organizing a broad system of agricultural teaching, universal training, active advisory work by experts. Poland is prepared to participate in this type of world-wide action. The opinion is evermore prevalent that only new, original scientific and technical concept can accelerate required changes.

Polish specialists are highly valued by foreign countries, and Polish scientific achievements have added to world science. We are, therefore, prepared to face the "intellectual challenge" which will constitute a very real share by Poland in solving many problems of feeding the world.

Interviewer: A. Zalewsk

Polish specialists

achieved higher sugar beet yields along sea-coast areas of the Libyan Desert than multi-year averages on a world-wide scale.

POLSERVICE RENDERS AGRICULTURAL SERVICES ABROAD

kind is facing a troublesome but quite essential em. Can our land feed another four billion le 25 years from now, or will at least two n people continue to starve?

United Nations Statistical Yearbook 1970 figures which should be of interest to all s.

the total area of our land, namely 2,000,000 hectares, agricultural land covers 7,000,000 ha, the remaining being: meadows pastures — 17%, forests — 29%, and unpro- ve mountains fallow land and built-up areas — %.

ically, however, barely, 1.5 billion hectares are r cultivation, the remaining 3 billion hectares being either located in unfavourable climatic s, or presenting topographic barriers to farming. about four billion people now living on the are "fed" by about one and a half billion vated hectares of land. United Nations Sta- s also indicate, that about two-thirds of the 's population are underfed, while the birth is steadily growing.

ne opinion of FAO, the following conditions t be met to avoid the eventual and imminent ger: birth rate reduction, higher yields per are and, above all, finding new areas that d be turned into farmland.

ign Trade Enterprise POLSERVICE, a company senting Polish institutions, renders technical ices involving both increasing yields per are by means of mechanized cultivation meth- as well as searching for new cultivable tories, or reclamation of those that have turned w.

re could new farmland be found?

vast expanses of land in the tropics might vide by half as much arable land as that now lable; this would involve, however, elimination nany obstacles the principal among them being erosion produced by heavy rainfall and thus riving the soil of its nutritive components.

tic areas, the snow-covered tundra with a short etation season, are more suitable for breeding le — a source of high-quality proteins.

there still are deserts to be considered, cov- g 34% of the world's potential arable land. in what way could in this instance be solved problem of water — of which much more porates in inland deserts than is used for soil tivation purposes.

re are, moreover, vast expanses of desert land ng sea shores; further, neglected territories, or rly farmed areas. Incidentally, some of these itories used to be flourishing land in the distant t, perfectly farmed by our ancestors, We might empt to reclaim them, having a few excellent mples of such reclamation projects: Puerto nasco in Mexico; the Abu Dhabi Sheikdom in bia; Eljat desert — turned into a flourishing

We could add to these examples the work done by Polish specialists from the Institute of Plant Breeding and Acclimatization, Bydgoszcz, a team delegated by POLSERVICE to examine possibilities for raising yields by introducing sugar beet cultivation on areas intensively cultivated in antiquity by Phaenicians — in the vicinity of ruins of the cities of Sabaratha, Leptis Magna, and Oea (today's Tripoli), In the Libyan province of Tripolitania. These ruins are located, in part, right along the Mediterranean coast, or in desert lands bordering on the Sahara.

That work has been done over during the season 1966—1967 under a contract concluded by POLSERVICE with the government of Libya.

The contract provided for three missions:

— examination of possibilities for industrial sugar beet cultivation over an area of about 200 hectares, on fields from 1 to 25 ha. in size, under a system of contracts concluded with local farmers;

— conducting studies for two years on experimental land plots, in order to determine the dependence of sugar beets on: local conditions, tools available for cultivation, and agrotechnical capabilities of the farmers themselves;

— training a staff of experts for the Libyan Ministry of Agriculture, and appropriate instruction of farmers (without getting discouraged by the painstaking job) on the advantages to be derived from sugar beet cultivation, provided appropriate cultivation methods are. observed.

Let us report briefly on the implementation of these tasks.

First of all — agroecologic conditions had to be examined, extremely important for sugar beet cultivation and responsible for its economic effects. The area chosen for the experiments was 100 km. long, from Tagiura to Sabaratha, and some 30 km. wide. The land surface was greatly differentiated, level difference was of more than 20 metres. The winds blowing in that region formed sand dunes. The terrain gradually rose southwards, reaching about 90 m. above sea level at Ben Gashir.

Air temperature varied. January was the coldest month, the average temperature having been 11°—13°C for many years past. The average temperature in the plant vegetation season, namely from October to July, was from 11.6° to 27.4°C. The warmest months, July and August, had an average temperature of 28.3°C; the extreme temperatures, recorded over a period of many years, were 6.8° and 35.8°C. Temperature amplitude in the vegetation season: from —1°C to +37.5°C.

The prevailing winds were those from the west and south-west, sometimes from the north. They were usually very strong and caused erosion and drying up of unprotected soil. Air humidity — differed greatly; the lowest was in June (42%), the highest in December (62%). Rainfall usually in the form of showers, especially in coastal areas. Rainfall season: October through June. Average rainfall totalled from 214 to 370 mm.

The soil on which sugar beets had to be planted was mostly of colian origin, blown up from the Sahara Desert. Sampling at a depth of one metre showed no basic differences in soil stratification that would be morphologically significant. From the point of view of mechanics, the soil was light and sandy. The sand, the quartz grains being 0.5 mm. in diameter, amounted from 72% to 94% of the soil; the remaining part consisting of silt (3—20%) and loam (2—5%).

As shown by the above description of the soil's mechanical properties, it has good permeability and delicate structure permitting air and water circulation. It is, moreover, easy to cultivate. When saturated with water, it becomes a stratum presenting goods physical conditions for biologic vegetative processes and for soil microorganisms.

Reclamation of these areas depends on water availability, and on screening them from the erosion-producing winds.

The only possibility of water supply (rainfalls excepted) are the ground waters drawn from wells drilled down to the water-bearing sand layers. That water sufficed in the cultivation season.

From a chemical aspect, the content in the soil of nutritive components was the following: a relatively high quantity of potassium, adequate quantity of sodium and magnesium, somewhat less of calcium. Not enough nitrogen. All in all, soil conditions were good enough for sugar beet cultivation.

The farms on which it has been attempted to introduce sugar beets did not have much cattle: 15 head of cattle and about 50 sheep per 100 ha. of arable land on the average. This was not enough to produce an adequate quantity of manure.

Mechanized sugar beet cultivation was introduced gradually, principally on the bigger farms, to make up for the labour shortage: there was available one adult worker per about 8 hectares of various cultures, and 3 hectares of sugar beets.

As per instructions of POLSERVICE experts, the Libyan Ministry of Agriculture provided planters before the sowing season with about 200 tons of various mineral fertilizers, about 500 kg. of aldrin and 3,700 kg. of seeds. Next, farmers received a variety of light tools for inter-row cultivation and for harvesting.

Moreover, the Polish team had available a certain number of Polish and English tractors with trailed machines for sowing, inter-row cultivation, and harvesting. The use of these various machines had for objective examination of their suitability and advisability for mechanization under local conditions.

All sugar-beat cultures were observed for the appearance of diseases and pests; their varieties and quantity were examined, as also the weeds.

55% of the intended for sugar beet cultivation was woodless; 40% was located between olive tree rows, 5% — on sandy hills particularly exposed to wind erosion.

The soil was ploughed by disc ploughs to about 30 cm. depth. Harrows for clod breaking and weeding were used on this area for the first time. Fertilizers were spread three times: prior to sowing, after singling, and before inter-row cultivation. Various kinds of seeds were used to enable comparison; some of them were calibrated. Sowing was done from October 9 to November 24; the rows were 50 cm. apart, with 25 cm. spacing between the plants; this gives, in theory, about 80,000 plants per hectare.

Sugar beet cultivation consisted of the following operations: providing adequate humidity during the vegetation period; inter-row cultivation, weeding, singling, appropriate mineral fertilization.

The harvesting showed various sugar beet yield per hectare, from 150 to 810 q/ha (400 q/h on the average). The crop of leaves was of 280 q/ha on the average. The content of biological sugar was also adequate: 56—133 q/ha. Overall results were better on the experimental plots.

For results of experiments in sugar beet cultivation see table below:

Seeds	beet crop q/ha	leaves crop	sugar %%	sugar in q/ha	ash %
AJ Poly (Pol.)	632	422	15.40	97.01	0.293
Polybeta (FRG)	615	365	15.61	96.00	0.295
Dobrovice (Czech)	672	410	14.18	95.28	0.344
Multiverna (GDR)	602	377	15.27	91.93	0.311
Cecerave (Dutch)	597	390	14.54	86.80	0.325

Sowing season

The best season, yielding the best crop, was from October 12 to 28; the best harvest season: from May 25 to June 12. Vegetation period about 230 days.

The experimental winter sowing, done between January 19 and February 6, resulted in a shorter vegetation period (about 170 days), yielded an average of 500 q/ha, and about 70 q/ha of sugar.

Fertilizers

The problem involved examination of reaction of sugar beets to various nutritive components; determination of the kind of organic and mineral fertilizers to be used, and definition of their adequate ratios — both as regards quantity and time. The results of these examinations did not indicate any reaction of beets to such microelements as: borium, manganium, copper, zinc, and iron, nor to magnesium and potassium. Comparison of two organic fertilizers indicated that "bagamo" was superior to manure.

Best effect were reached at application of the following fertilizers per hectare:
160 kg N, 120 kg P_2O_5, and 100 kg K_2O.

These fertilizers were used in the following compositions:

ammonium phosphate: 20% N + 36% P_2O_5;
ammonium nitrate: 26% N;
potassium sulphate: 50% K_2O.

Watering

The determined demand for water amounted to about 6,500 cu.m./ha, namely 650 mm. Eighteen to twenty watering operations were needed over the first 210 days of the vegetation period namely every 10—12 days. Night time watering produced, of course, better results.

Weeding

The use of suitable machines and weeds killing herbicides markedly reduced the requirements for labour. Correlation between these two operations is obvious, as it is often difficult or even outright impossible for machines to enter a weed-infested field.

The most frequently encountered weeds are: Cynodon dactylon (Bermuda grass), and, in smaller quantities, Emex spinosa and Vicia.

When weed control was neglected, the crop dropped by 100 and more q/ha. Best results for weed control were obtained with the use of Basfapon (Dalapon), 16—20 kg/ha. The quantity of Bermuda grass was then reduced by more than 90%, and the amount of labour required for blocking and singling was reduced by 30%, while the crop rose by 113 q/ha of roots and by 85 q/ha of leaves. Among the herbicides recommended good results were reached with Venzar, Pyramin, and Murbetol A_1. The health condition of sugar beet cultures was about the same as in the case of cultures with long-standing tradition.

The following conclusions can be drawn from the examinations conducted:

- In the area where the experiments were conducted, industrial-scale sugar beet cultivation is possible.
- The yields obtained were higher than world multiyear averages.
- The record crop: 810 q/ha of beet, and 113 q/ha of sugar confirm the advisability and profitability of beet cultivation on that kind of arable land.
- The high crops reached in various local conditions, even on sandy dunes, are evidence of advisability of search for areas with similar climate conditions for sugar beet cultivation and for construction of sugar beet factory.

In order to utilize adequately the experience gained, and to carry on production of this valuable raw material for sugar processing, the following will be necessary:

- — training of planters in proper methods of beet cultivation, and also of other crops; likewise in appropriate utilization of farm tools and machines;
- — securing the necessary quantity of water and of irrigation equipment;
- — introduction of maximal mechanization in farming in general, and in sugar beet production in particular, to reduce labour shortage;
- — systematic weed control, and examination of the health condition of plantations;
- — regular training of the local staff of sugar beet cultivation specialists who would watch over adequate cultivation methods and extend expert advice to farmers.

These are the basic conditions to be met to ensure rapid overall growth of farm culture and of yield per hectare both in Libya, and in other countries where the climate is similar.

For, considering food shortage in the world, every new hectare turned into arable land is worth its weight in gold.

TECHNICA
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olish Sugar Gives Strength

ish sugar is well known to consumers in over 30 untries of the world. Poland has for many years en a traditional supplier of this product to the world rket.

the past decade, Poland has been selling an average more than 330,000 tons of sugar annually, although re was a year (1968) when exports totalled about 0,000 tons.

st year Poland supplied some 400,000 tons of sugar the free market, which fact— accompanied by a de- ase in sales by the EEC countries — made her Europe's igest single exporter.

e high quality of Polish sugar, promptness in meeting ntract obligations, and rapid and efficient servicing the ships coming for sugar have won Poland great cognition among buyers.

wever, in order to keep her reputation as a supplier high-quality sugar, Poland must spend enormous sums constant improvement and modernization of existing gar plants and on construction of new ones.

must be stressed that the export of sugar does not any way affect the situation on the domestic market; e high demand for this products is fully satisfied. The r capita consumption of sugar in Poland averages kgs, and is higher than in the Common Market coun- es (36.8 kgs). It has been possible to achieve this gh level of exportation and consumption owing to the propriate production potential and raw-material base. ationalization of plants, consistent government agri- ltural policy, and the long tradition of the sugar-re- ning industry constitute the basis of this success.

ne Polish sugar-refining industry has a rich history. oland's first sugar plant was built in 1820 at Gałów ar Szamotuły, Poznań Voivodship. Several years later igar plants were erected at Płużniki, Częstocice, Broki nd Troszczyn. The 1840—1845 period was characterized ot only by a further expansion of sugar refining, but so by substantial technical progress.

urther technical and organizational advancement took ace in the Polish sugar-refining industry in 1850— 370. During this period, the first stock companies were rmed, and larger plants built.

ne process of development and modernization of the ugar-refining industry on Polish lands was interrupted y hostilities which also caused great losses in the ugar-refining industry. In 1945, after Poland regained dependence, only 52 sugar plants were in operation.

1960 Poland already had 76 plants, and sugar pro- uction exceeded 1,000,000 tons for the first time in the istory of sugar refining in Poland, amounting to 1,381,000 ons.

Modernization and expansion of the sugar-refining in- ustry has made it possible to increase its production otential, and since 1967—1968 sugar output in Poland as amounted to approximately 1,700,000 tons annually. his growth of production potential has allowed for rise in sugar exports.

In order to ensure appropriate quality of its product, each sugar plant has its own laboratory which systematically controls the quality of sugar during each shift. Irrespective of plant control, the batches of sugar destined for export are checked by independent control institutions (POLCARGO or SUPERVISE) as to their conformity with the provisions of the contract. This double control fully guarantees that a buyer will receive sugar of the highest quality.

The bulk of Polish sugar exported by ROLIMPEX is white sugar. Only small quantities of raw sugar are sold to certain markets.

ROLIMPEX offers the following kinds of white sugar:

Beet sugar

1. White granulated sugar KS with a polarization of 99.8 per cent;
2. White granulated sugar FG with a minimum polarization of 99.8 per cent;
3. Refined granulated sugar FG with a minimum polarization of 99.85 per cent;
4. Lump sugar with a minimum polarization of 99.9 per cent.

The moisture content in all types of refined sugar cannot exceed 0.05 per cent upon loading.

Qualitative and quantitative inspection upon receipt is, as a rule, carried out by POLCARGO or SUPERVISE at the port of shipment and at the cost of the supplier.

Packagings used:

Granulated sugar KS — new single jute sacks à 50 kg and 100 kg net weight, with or without polyethylene insert;

Granulated sugar FG — same as granulated sugar KS Refined sugar FG — as above, and polyethylene bags à 2 kg, cotton bags à 10 kgs, paper bags à 1 kg; Lump sugar — cartons à 1 kg. and collective cartons à 20 kg.

Sugar is principally sold according to daily and future price quotations on the Paris Stock Exchange, with a bonus for packagings.

Sole exporter: Foreign Trade Enterprise ROLIMPEX, Warszawa, Al. Jerozolimskie 44.

St. Mirgos

JUBILEES

25 years of activity of CIS

The role of the CIS (Centralny Inspektorat Standaryzacji) Quality Inspection Office is to help agriculture and the foodstuffs industry in turning out products of an adequate quality and technical standard, to bring them into line with modern and competitive trends: further, to help foreign trade in the implementation of its export and import plans.

On the 25th anniversary of the Quality Inspection Office at the Ministry of Foreign Trade, we asked MR. J. KUZIEMSKI, ITS MANAGING DIRECTOR, for an interview.

25 years of operation of an institution is a period long enough to permit assessment of its achievements. Before we ask you to describe them, could you first outline in brief the first years of this Office?

— The Quality Inspection Office was created in 1948 as an agency of the Inter-Ministry Commission for Promoting Exports of Agricultural Produce and Foodstuffs. These exports were organized in extremely difficult conditions: the producers were mostly small farms scattered throughout the country; food processing factories were in complete ruin, engineering personnel was scarce, there were hardly any control laboratories at factories.

The task of the Quality Inspection Office at that time was to offer far-reaching help for the agriculture and industry in preparing products for exports. The major achievement of the QIO work at that time was to lay down quality requirements for individual products to meet the demand of foreign markets, and make sure the producers observed them.

These achievements, and those that followed, must be put to the credit of the staff of highly-qualified specialists whom it had been possible to employ at that time, and who had been supplemented over the following years by new qualified employees. Many of the persons in that first team are still working for the Quality Inspection Office in responsible positions. Some have retired, and many have gone to gain the highest scientific degrees.

What are the present tasks of your institution?

— Over the 25 years that passed since the Quality Inspection Office was established, and even over the past decade, quality requirements have risen most notably on foreign markets. In many countries administrative barriers have been raised which, increasingly, interferes in the quality of imported agricultural produce and foodstuffs. Special food quality bills have been passed and other [illegible] acts to the same effect [illegible] determining the requir

imported have also been introduced. All these requirements are closely observed by official bodies in charge of control of imported goods. This kind of market and consumer's protection has been organized in the first place in the developed countries, but is also being expanded to cover other countries.

On the other hand, the economic conditions prevailing in Poland, which affect the functions and tasks of the Quality Inspection Office to a much greater degree than ever in the past, have imposed the need for complete integration of work forms and methods, to subordinate them to the final goal. This is to create conditions that would enable the implementation of quality aims in exports and imports of agricultural produce and foodstuffs.

The various functions of the Quality Inspection Office are subordinated to this ultimate purpose. In the present work of QIO the concept of dynamic marketing finds full application, i.e. to adapt the quality of products to conditions of respective markets and to influence actively the market for the purpose of achieving the desire trade effects. The principal function in this connection is the systematic exploration of markets from the aspects of quality requirements. This provides basic information allowing the requisite quality of exported goods to be attained.

The Technical Information Centre, created at the Quality Inspection Office in 1970 fulfills an important and useful role, by enabling the analysis of current regulations obligatory in various countries, which involve the quality of agricultural produce and foodstuffs. This Centre also drafts forecasts of changes expected in these requirements. Such information is next transmitted to foreign trade units, and to agencies of other ministries.

The Quality Inspection Office also acts as a promoter of new norms aiming at facilitating the implementation of economic agreements. How do you asses this work?

— This function of determining quality requirements for Polish agricultural produce and foodstuffs is of very great economic significance. The QIO basic task in this connection is to coordinate the quality standards of the Polish foreign trade with the level in force on foreign markets, and that laid down by international standards.

In this field too the Quality Inspection Office has to set Polish standards to comply with international standards regarding imports of agricultural lines and foodstuffs.

Closely connected with the above tasks is the function of adaptation of international norms to the technical level represented by Polish exports, and also to this country's import needs. This function

international organizations that lay down requirements and control methods for agricultural produce and foodstuffs handled by foreign trade. The principal among them is FAO/WHO Food Code Commission, the European Economic Commission, the Council for Mutual Economic Assistance, and also the International Standards Organization and the International Egg Commission.

These functions of Quality Inspection Office involve quality conditions to be met by exported and imported goods. What is the role of QIO in the enforcement of these conditions?

— This enforcement takes place through the control of standards, and also by other methods of direct interference in production, such as inspections at factories and participation in qualification control committees granting factories the right to produce for export. All the control functions are performed by the Office's experts and at its laboratories.

The Quality Inspection Office does not see its major role in rejecting goods of inadequate quality from exports. The elimination function is merely secondary to its fundamental activity of enforcing from the producer the responsibility — to be confirmed by a certificate — for the satisfactory quality of the goods he supplies. This aspect of the Quality Inspection Office's role made it necessary to observe differentiated methods of enforcement of that responsibility. Mention must be made here of the quality level of production, and the producers' organizational and material possibilities in this respect; the appropriate and correct operation of technological control services in factories, regardless of whether that control is institutional or functional; reliability of the issued certificates.

In certain branches of production that responsibility has become a tangible fact and, in such instances, it is not necessary to inspect every batch of goods contracted for export. The Quality Inspection Office observes, in such instances, another form of enforcing requirements. This can be, for example, by making spot checks of goods in various places, after they have left the factory, e.g. in ports, or at another loading point in the Buyer's country.

The rule of inspection cannot be entirely eliminated even in such instances, be it only for psychological reasons. This also stems from the fact that certain industries, which quality for exemption from standard inspection due to their very high and stabilized quality level of production, and with an efficient technological control in the factories — simply insist on QIO inspection.

The Quality Inspection Office fulfills through its versatile activity a really important role in undertaking many justified decisions, both in foreign trade and in other branches. Is this activity tantamount to programming economic moves?

— In a way yes, but not directly. The Quality Inspection Office drafts suggestions and provides information resulting from confronting the effects of examining quality requirements on foreign markets, and comparison with the quality inspection of goods exported, during standard inspections.

This is a very important function, constituting a logical summary of QIO's other functions, and a concrete instrument enabling the Ministry of Foreign Trade to influence the proper quality of agricultural produce and foodstuffs, compatible with foreign trade needs. This function is of fundamental significance both for short-term and long-term decisions involving the quality standards of exported goods.

JUBILEES

25

years of activity POLCARGO

many years now, Polish food-
ffs destined for export have been
pject to official control by the Min-
y of Foreign Trade, carried out on
behalf by the Quality Inspection
ice. This control has contri-
ted in a large measure towards
reasing the popularity of Polish
dstuffs in the world. Alongside the
ivity of a standardizing character,
1950 it became necessary to set up
institution, operating in the field
foreign trade, which, as distin-
ished from the Central Inspectorate
Standardization, would conduct, on
half of the individual customers,
inly foreign buyers, examination
d inspection activity also in the
here of foodstuffs exports. Such
tivity — giving, in the light of the
rchase-sale contracts binding for

e partners, an objective picture of
e commodity in the form of the data
ontained in the certificates of quanti-
, weight, the samples taken, and
e organoleptic quality tested in the
boratory — had proved indispensa-
e for the parties involved in a trans-
ction. Thus, in direct dealings with
oreign clients, POLCARGO filled
gap in the quality inspection of
oodstuffs exported from Poland.

n the past 25 years, the role of
OLCARGO and the examination and
nspection services rendered by this
nstitution has been considerable. At
ne beginning, its activity centred in
a ports, at border crossing points,
ailway loading depots, and the ex-
orters' stores, thus in places where
ne foodstuffs were provided for load-
ng and reloading as per purchase-sale
ontracts.

he foreign buyers concerned, con-
inced of the high standard of POL-
ARGO's superintendence, were both
xpanding the scope of the services
ntrusted by them striving to conclude
ne-year or long-term agreements

clients, also Polish foreign trade companies entrust POLCARGO with inspection of foodstuffs exported from Poland.

The list of agricultural products and foodstuffs attended to by POLCARGO is imposing the most important of them including:

- cereals and cereal products;
- sugar, molasses, and sugar-refining industry by-products;
- fodder of plant and animal origin;
- meat and meat products;
- fish and fish products;
- fresh and processed fruit and vegetables (pulps, jams, etc.);
- farm animals (cattle, horses, pigs, sheep);
- eggs, poultry, and products, as well as feathers and down;
- oil seeds, including chiefly rape seeds, rape seed oil and other edible oils;
- potatoes.

Owing to its utmost efficient attendance POLCARGO has gained deservedly the confidence of foreign clients. Hence the list of firms availing themselves of POLCARGO services includes such well known names in foodstuffs trade as:

— J.A. Goldschmidt, Paris;
— Schlüter u. Maack, Hamburg;
— De Betuwe, Tiel, Holland;
— A. Moksel, Buchloe, FRG;
— Schleswig-Holsteinische Viehzentrale, Hamburg, FRG;
— OY ALKO AB, Helsinki, Finland;
— Benito and Benito, Lisbon, Portugal;
— Internationales Federnbureau, Frankfurt am Main, FRG;
— SCI, Italy;
— Serzoo, Italy;
— E. Kampffmeyer, West Berlin;
— S-te Biret, Paris, France.

POLCARGO's attendance at the beginning of the 1950's, was limited to rather simple functions such as: counting, checking the condition of packagings and means of transportation, and the quality of commodities. After some time, as the foreign markets were becoming more and more demanding, POLCARGO extended its activity within this scope to include therein precise physicochemical and microbiological analyses. Consequently, the number of research institutions cooperating with POLCARGO increased, as well as those applying to POLCARGO's own laboratories.

At present, each of POLCARGO's 11 offices throughout Poland has its own laboratories specializing in particular kinds of commodities (e.g. fruit, cereals, sugar, meat, fish, feathers, or plant or animal products). The leading organizational unit in POLCARGO is the Central Chemical Laboratory, which conducts physicochemical examinations, among other things, of foodstuffs. It has a staff of 35 analysts who are highly experienced specialists in their respective lines, and in transport techniques applied in international foddstuffs trade.

Owing to its highly qualified staff and its up-to-date high-precision measurement and control apparatus, the Laboratory can effect analyses required by the international standards and regulations applicable to foodstuffs trade (ASTM, ISO, GOST, BSS, PN, TGL, DIN, etc.). In this way, foreign clients can obtain, both before the conclusion of a contract and during its implementation, an objective picture of the quality of foodstuffs offered by Poland or already bought by them. This is a guarantee of the further successful development of superintendence activity, so important for the Polish foreign trade, carried out on behalf of the Polish exporting firms and their foreign customers.

H. Jesiak

Wódka Wybor

Wódka W

ED IN POLAND
ILLES EN POLOGNE

Exported by Poland for many years, it has always enjoyed great popularity among buyers in many foreign countries. It has been awarded many diplomas and prizes at international fairs and beverage competitions, and in 1972 it received the emblem of good taste from the Institut International de Promotion et de Prestige in Geneva.

It is produced exclusively from rectified alcohol, obtained from carefully selected rye.

Its delicate flavour and mild taste are achieved without an addition of sugar.

Wódka Wyborowa is an unflavoured drink stimulating the appetite, and thus perfect to go with both hot dishes and snacks.

Wódka Wyborowa is also an excellent component of cocktails. It is our proposition:

1 Rose de Varsovie

3/6 Wódka Wyborowa
2/6 Cherry Cordial
1/6 Cointreau
Stir in a mix
Add Angostura Bitters. Cool. Decorate with cherry.

2 Bloody Mary

2/6 Wódka Wyborowa
4/6 tomato juice
2 spoonfuls of lemon juice
Salt and pepper to taste.
Serve with ice.

3 The Sun of the Vistula

1/3 Wódka Wyborowa
2/3 orange juice
Serve with ice. Decorate with orange slice.

rowa
IMPORTED
WÓDKA
Wódka

4 Havana Dream

4/5 Wódka Wyborowa
1/5 Bacardi mixed with grapefruit juice 1 to 1. Splash with cool Angostura Bitters. Stir in a mix. Add ice and sugar.

5 Girl's Delight

1 part Wódka Wyborowa
1 part lemon juice
1/4 lump of sugar
Stir in a mix. Add ice.

6 This is it

1/3 Wódka Wyborowa
2/3 Coca-Cola
Add ice. Decorate with lemon slice

Polmos

Polish alcoholic drinks belong to the world's best

Superb unflavoured vodkas:

prize-winning	Wódka Wyborowa
subtle	Krakus Vodka
noble-Wódka Luksusowa	Luxury Vodka
well-selling	Extra Żytnia Vodka
refreshing	Baltic Vodka
interesting	Vistula Vodka

Dry vodkas:

unrivalled Żubrówka	Bison Brand Vodka
exquisite	Starka
mountain-herb flavoured	Tatra Vodka
aromatic — Jarzębiak	Rowan Vodka

Sweet vodkas and liqueurs:

the famous — Wiśniówka	Cherry Cordial
old	Polish Goldwasser
matchless	Polish Cherry
warming — Krupnik	Polish Honey Liqueur
fine	Cassis Liqueur
savoury	Honey Cherry Liqueur

Remember! You'll delight your guests serving Polish vodkas made by experienced specialists according to old-Polish recipes and exclusively from top-quality natural materials.

Producer:	Sole exporter:
Spirits Industry Enterprise POLMOS Warszawa	Foreign Trade Enterprise AGROS Warszawa

AGROS

ANIMEX BRANDS IN THE WORLD

Various firms throughout the world are conducting advertising campaigns to present the goods they offer in an attractive manner. Advertising is an important branch of economy of each country; now it has already become a big industry. Its purpose is to satisfy the diversified wishes of customers. Advertisements attempt to induce a customer to buy; they "coquet" him with colourful photos which simultaneously convey information — plastically, in fine form — concerning the economy and culture of the given country. Thus advertising is a gold mine of information of the economy and culture of societies which the development of civilization has taught proper selection, fastidiousness, and great requirements. Therefore, each tradesman attempts not only to constantly widen the commodity assortment, but also to increase the quality of the goods offered earlier. The novelties flooding the market, preceded by a publicity campaigns, cause that trade organizations receive thousands of various offers, a large part of which they reject immediately. Only the most attractive or the best known commodities, sought after by customers, find their way to the market. Some of them, thanks to the high opinion of consumers, remain on the market for years.

Producers try to identify their goods by selling them under one trademark. The popularity of the self-service form of sale causes that a customer practically cannot count on anybody's help in selecting goods. His sole adviser is the brand of a given commodity. Therefore, advertising more and more frequently concentrates on brands, and not on individual commodities which, because of their large number, are impossible to remember.

The advertising of brands assumes various forms, depending on whom it is addressed to. If it is addressed to trade circles, it has the form of advertisements or publicity articles in specialist journals, e.g. Food from Poland (Lebensmittel aus Polen), meetings with trade partners or journalists, or the "cash and carry" promotion. If it is directed to the consumers, it takes the form of advertisements on the radio and TV, of posters, ads in the daily press and illustrated magazines, and many other ingenious forms of communication. Among thousands of trademarks, Polish brands — owing to the excellent quality of goods exported — are well known throughout the world. The commodities bearing these trademarks have received many medals and won many competitions and selection events.

At international fairs and exhibitions, Polish brands attract many customers. The brands of Polish canned meat, particularly canned ham exported by ANIMEX, are — according to the regular foreign buyers — a synonym of high quality, excellent taste and nutritive values.

These opinions have induced the Polish Foreign Trade Enterprise ANIMEX to use its name as one of the brands of Polish meat products.

The goods exported by this enterprise — unperishable and economical, always of the same quality — are delivered in packagings adapted to the needs of buyers, which substantially facilitates handling them, particularly by large trading organizations employing centralized computing techniques.

In compliance with the wishes of importers, the goods sold by ANIMEX are delivered in wooden boxes, cartons, or in the form of large pallet units adapted to mechanical unloading and handling (slicing and pre-packaging), which permits a substantial reduction in labour costs.

The goods sold by the enterprise are registered in various countries under different brands.

Specified below is a list of ANIMEX trademarks, complete with the information to which markets they are exported:

POLSKA ANIMEX WARSZAWA

Great Britain
Austria
Denmark
France
Greece
Holland
Canada
Switzerland
Sweden
USA
Italy

Krakus

Great Britain
France
Greece
Spain
Canada
Lebanon
Sweden
Italy
Panama

PEK

Great Britain
France
Lebanon
Sweden

yano

FRG
France
Greece
Italy
Benelux
Spain

Atalanta

USA

Tala

Canada
Lebanon
Panama
Sweden
USA

polbrand

Polish butter, which won a gold medal at the Sélection Mondiale de la Conserverie in Paris in 1973, is exported under the trademark POLBRAND.

K. Gąsak-Kowalczyk

Polish products

known in the world

ANIMEX GOODS IN MALMÖ

Poland is becoming an ever more interesting trade partner on the world market; this is confirmed by the fact that for several years now events called "Polish Days" have been organized in various towns throughout the world. The purpose of these events is to acquaint the poeple of a given country with Poland's achievements in many walks of life: in culture and economy; and — of course — to present her export possibilities. The 1973 the "Polish Week" in Malmö aroused great interest of the Swedish society. Among the foodstuffs shown during the event, meat products offered by ANIMEX were particularly popular. The Swedes willingly tasted Polish dishes in special tasting stands, and many of them bought Polish-made canned products, especially meat, ham and poultry. Mamlö's best restaurants (including Savoy and Arkaden) served Polish dishes prepared on the spot by Polish cooks. Shown below are several photos taken during the "Polish Days" [illegible]

brand of meat prod-
s has been known in the
G for many years" —

s Johann Rehle, Director of the
ish-West German YANO Trade
mpany., G.m.b. H., Gruenwald
ar Muenchen, FRG.

olish meat products have until re-
ntly been exported to the Federal
public of Germany by the interme-
ry of different companies. These
es have of late been concentrated
YANO, G.m.b.H., established
July 1, 1973, of which ANIMEX
a partner.

NO has for many years now been
own as the trade mark of meat
oducts, and it enjoys a good name
th buyers in this country; this is why
adopted it for the name of our
mpany.

e creation of YANO will help to
ve many problems. Our principal
ncern is to provide to such wonder-
products as Polish meat preserves
rketing conditions of the kind they
serve. What I have in mind here is
eir distribution, from the border to
ail stores, including proper storage
cilities, packaging, etc. Among
ners we expect that we will succeed
putting sliced smoked meats in
ryovac" packings on the market.

e have many new ideas and plans
nich the newly established company
ll make it far easier to implement,
nsidering also that Polish employees
on its staff. This will enable us to
tablish direct contacts with pro-
icers, keeping them steadily in-
rmed of the market situation; it will
so make efficient planning and dis-
osal of the goods possible".

"Polish game represents the top standard" —

says, Hermann Heister, Manager of WILDHEISTER in Goslar, Federal Republic of Germany.

"The Federal Republic of Germany is the largest buyer of game in Europe, and Poland is our principal supplier. We import game unskinned, in elements, and also preserved and semi-processed. My company is the largest importer of Polish game.

Business with the Polish exporter — ANIMEX, amounts to about one and a half million marks, depending on the hunting season.

With my sixteen-years' experience of cooperation with ANIMEX, I am happy to say that Polish game represents the top standard, and it is incidentally to be emphasized that our market is very difficult to please.

While man has no influence on breeding methods, nor on the feeding of game, yet he can interfere with the way the meat is obtained, not to have it lose its natural flavour and cooking values.

Skilful shooting — so as not to waste the best meat parts (in the case of deer — the saddle) is here of crucial importance. Further, more proper carving of the carcass, and the "finishing", operations, preparation of the meat for transport and for direct selling so as to make it look fine and appetizing is also of importance. The method of freezing and storage and, in the case of preserves — their appropriate processing for bringing out the specific flavour of venison must likwise be considered. I must say that Polish game and venison meet all these requirements. During the many years of my cooperation with ANIMEX, I had the opportunity to observe the work of the LAS enterprise — direct supplier of Polish game.

The very clean and careful processing of game is noteworthy, as also the meticulous veterinary control and standard inspection. The staff of this enterprise are continuously trained in this respect, and processing plants apply modern processing methods".

"We are satisfied with the excellently developing cooperation" —

says Jose Maria Martin de Juan, Export Manager
at GONZALEZ BYASS CO. Ltd., in Jerez de la Frontera, Spain.

"In 1973 our company took part in the Poznań International Fair for the first time. The Poznań Fair constitutes an excellent oportunity for strengthening contacts with our Polish partners: AGROS, BALTONA, and PEKAO foreign trade enterprises. Our wines, with their characteristic GONZALES BYASS Jerez label, are already known in Poland.

Although we have been cooperating only since 1968, we think highly of these contacts. Through the intermediary of AGROS we established cooperation with the Central Wine Importing Cellars. Recently we sold 10,000 crates of Sherry to Poland, and negotiatied a contract involving Soberano brandy with AGROS. This successfully developing cooperation makes us very happy indeed.

I visited the AGROS exhibition, with interest being specially attracted by the display of alcoholic beverages. There is no doubt that the clear vodkas, are a speciality of Poland, and among them the WÓDKA WYBOROWA ranks first. Polish vodka – is the real vodka, this is absolutely unquestionable. The award to

WÓDKA WYBOROWA of the Ercole d'Oro prize is evidence of its top quality. The fact that the exporter of such excellent Polish vodkas has become our partner makes us even more satisfied.

I wish to terminate my statement by a toast that is usually proposed with Sherry, called the wine of friendship: "May this long-lasting friendship continue to grow and prosper".

ANIMEX

OFFERS

the goods specified below are known abroad for their high quality and variety. They are exported to 42 countries all over the world. Their principal buyers are: Italy, Great Britain, the United States, the Federal Republic of Germany, France, Austria, Switzerland, Spain, West Berlin and Sweden.

POLSKA
ANIMEX
WARSZAWA

IMPORT AND EXPORT
OF ANIMAL PRODUCTS
Puławska 14
02-512 Warszawa, Poland
Telephone 45-40-61
Telex 81 44 91 — Wa

Livestock

Sport-riding-remount-draught horses.
Breeding animals: horses, cattle, pigs, sheep.
Slaughter animals: cattle, calves, hogs, sheep, horses, foals.

Meat

Frozen and chilled meat: beef, veal, pork.
Animal by-products: offals for consumption, glands for pharmaceutical purposes, horn products and gelatine.

Meat products

Bacon and bacon cuts.
Canned ham.

Ready-made dishes: frozen and hermetically sealed.
Dry and semi-dry sausages.

Game, fowls and game products

Live game and fowl: hares, roe-deer, wild boar, partridges and pheasants.
Frozen game: hares, deer, roe-deer, wild boar, wild ducks, partridges and pheasants.
Canned game.
Fur animals.
Exotic animals for Zoo.

Poultry and poultry products

Frozen poultry: geese, ducks, turkeys and chickens.
Canned poultry: whole chicken in broth, half chicken in jelly, chicken

Down and bedding feathers

Bedding feathers.
Industrial feathers.
Fancy feathers.

Eggs and egg products

Fresh shell eggs.
Frozen egg products: frozen whole eggs, frozen egg yolk, frozen egg white.
Powdered egg products: whole egg, egg yolk, egg white.
Crystallized albumin.

Dairy products

Full cream milk powder; skimmed milk powder, condensed milk.
Butter: salted and unsalted.
Hard cheeses: Tilsit, Cheddar, Gouda,

OZNAŃ ● POZNAŃ ● POZNAŃ ● POZNAŃ ● POZN

nternational onsumer oods air

HEN?

International Consumer Goods Fair TAKON has already been ered in the calendar of international events and of the Poznań In- ational Fair, and scheduled to take place in the second half of tember.

tember will be the traditional date of the TAKON international nt, at which a great many exhibitors and buyers from Poland and n abroad will meet.

ough the Fair was inaugurated only last year, yet we can say — in v of the participation of many foreign exhibitors — that it has won ognition in business circles abroad. A confirmation thereof is the icipation of 1500 firms from 35 countries, in TAKON-73 even ugh many other international events were held in the world at the e.

business figure recorded at TAKON-73, involving deals between inessmen from abroad with Polish foreign trade enterprises, permits anticipate that the same people will take part in this year's event , and that other companies which have not yet attended will arrive,

HERE?

TAKON event will be held in Poznań — the city with a trade fair lition of 50 years. Poznań, inasmuch as the fair town, has become synonym of trade contacts between East and West, the meeting ce of businessmen from all over the world interested in selling their ods to Poland — the country whose economy and trade are dynam- lly developing. Poland is steadily expanding its share in the inter- ional division of labour and, thanks to its dynamic economy, it counts re and more on markets abroad.

nań is known in the world for its International Fair, one of the top- nking trade fair events. Complying with the world trends in the ibition system, determined by changes occuring in production, the mer general Trade Fair has been divided into specialized branches.

OW?

ginning with 1973, the Poznań International Fair Management anizes two branch events every year, namely:

he Poznań International Technical Fair — in June,
he International Consumer Goods Fair — TAKON — in September.

s division created conditions allowing:

the presentation of a wide range of Polish goods available for ex- port — both consumer durables, agricultural produce and foodstuffs;
the participation of a larger number of foreign exhibitors from abroad able displaying a wide range of new products they desire to present at the Polish market, and showing them at the same opportunity to other foreign partners.

e TAKON-74 Fair will differ in a way from past year's event. This ar's Consumer Goods Fair will include — besides consumer durables — o machines and equipment for the light, agricultural, and food dustries, and for farming. This will be a comprehensive approach to bject: machines and equipment for production, and ready products. section apart, closely related with the other display, will be an ex- ition of packagings, packing materials, packing machines, and ma- ines for the production of packing lines.

e believe that this kind of fair display will be approved by business cles, and will further help to promote international trade.

e following branches will be represented at the TAKON-74 Inter- tional Fair of Consumer Goods:

agricultural produce and foodstuffs;
textiles and clothing;
footwear and leather lines;
furniture and wood lines;
paper lines;
household chemistry and cosmetics;
pharmaceuticals;
household articles;
electronic household equipment;
sports and touring equipment;
glass- and ceramic ware;
artistic and folk craft articles;
department stores;
oreover
ansportation means;
machines and equipment for the textile and leather industries,

- combines, machines and equipment for farming;
- packing machines, machines for production of packagings.

The International Consumer Goods Fair TAKON-74 will be held in this year marking the 30th anniversary of the Polish People's Republic. In that way it will become a review of achievements of Polish economy in the production of consumer durables, and of the development of this country's foreign trade in these lines.

This year's event will be: focussed on:

- trade in modern consumer durables making housework and cooking easier, helping in furnishing apartments in a way to make them both beautiful and comfortable;
- direct confrontation of the world's development trends with Polish designs of consumer durables.

WHAT WILL POLAND PRESENT?

One of TAKON-74 principal sections will be the agricultural and foodstuffs branch which occupies one of the top-ranking places in Poland's foreign trade. The agricultural and food industry will present a wide range of lines produced, in particular those of a higher processing and refining standard, better suited to modern requirements and to the demands of buyers abroad.

Polish foodstuffs and agricultural lines will be presented by the following foreign trade enterprises: AGROS, ANIMEX, HORTEX, POLCOOP, ROLIMPEX, and RYBEX. Polish agricultural lines and foods, especially meat products, find favour with foreign buyers, and they have long-standing export traditions. This is the outcome of both the quality of the products, and their exquisite flavour; the latter being due to the natural conditions of Polish farming and breeding. The world famed Polish hams, geese, and meat preserves will be displayed together with a great variety of lines of the meat, egg-and-poultry, and dairy industries — exported by ANIMEX. Prevailing in AGROS display will be alcoholic beverages, well known to buyers abroad; moreover, fruit preserves, confectionery lines, and tobacco products.

HORTEX is the biggest exporter of fresh fruit and vegetables, mushrooms and flowers and, of deep-frozen and processed fruit and vegetables.
POLCOOP will principally display fruit and vegetable preserves, frozen rabbits and rabbit meat preserves, meat and meat-and-vegetable preserves.

ROLIMPEX is the main exporter and importer of farm produce and seeds. The display of this company will include sugar, cereals, hops, fodder and garden seeds, flower and tree seedlings.

RYBEX — the sole exporter of fish and fish products, will show first of all sea fishes and fish preserves.

WHAT DO WE EXPECT?

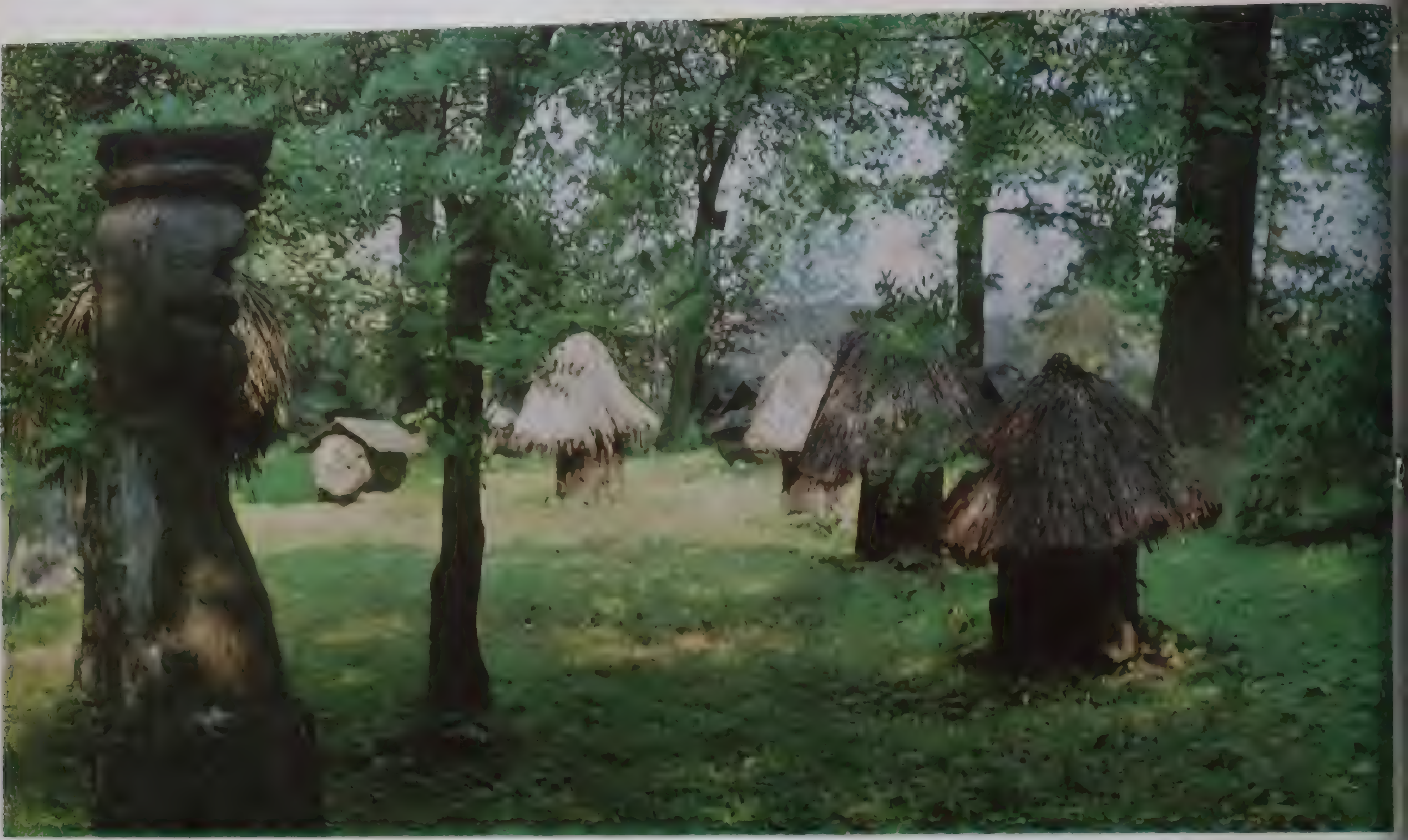
We expect that exhibitors from abroad, interested in selling their products on the Polish market, will adapt their display and trade offer to Polish requirements.
What is Poland mainly interested in? What would we like to find among the displayed novelties, presenting most up-to-date designs of consumer goods turned out abroad!?
Generally speaking, we would like exhibitors from abroad to present their novelties in the following branches:

— agricultural lines and foodstuffs,
— electrical household appliances, to make work of housewives easier,
— electronic household equipment (e.g. radio and TV sets, tape recorders, record players),
— household chemistry,
— furniture and home equipment,
— furniture fixtures, metal accessories for leather fancy goods.

This does not mean, of course, that exhibitors from abroad will have to limit their display to the lines indicated above, or not to participate in the fair if they represent other industry branches. Our intention is merely to indicate what Polish principal interests are, and to facilitate the choice of varieties to be shown at TAKON-74. We are hopeful that foreign exhibitors will approve of our initiative intended to be a guide-line for the choice of their display.
We are also hopeful that exhibitors from abroad who will present at TAKON-74 certain other branches, compatible with the general plan of the event, will bring products of special interest to us, representing the latest technical and technological designs.
We firmly believe that TAKON-74 will contribute to stepping up our purchases of consumer goods for the home market, and increasing exports of similar lines of Polish make. This should be helped, besides, by an earlier laying down of programmes and conclusion of specialization and cooperation agreements covering the production of consumer goods within the integration programme of the Council for Mutual Assistance member countries: cooperation contacts with Western firms should also promote trade in the lines concerned. These contacts, based on bilateral advantages, should help in making further and closer cooperation and specialization in production.
We anticipate participation in the TAKON-74 event of about two thousand companies from all parts of the world. We also expect the arrival of numerous delegates of government economic circles, of businessmen and journalists representing the economic press. We feel sure that, as was the case last year, TAKON-74 will become the meeting place not only for commercial circles, but also for representatives of industry, engineering staff and designers; a place suitable for the exchange of experiences, examination of both the producer's and consumer's market.

K. Bartosi

POLAND INVITES YOU



In Swarzędz...

Europe's only Skansen museum of beehives has been founded in Swarzędz, near a busy highway linking Warsaw and Poznań.

The museum is a living symbol of the fine traditions of bee-keeping in Poland. It boasts of a large collection of beehives of various types. The imagination of their builders has given them very unusual shapes. The beehives are of documentary value and provide an original setting for the museum.

The Swarzędz museum is a great attraction of the Poznań region, visited by large numbers

The Poznań Region rich and beautiful

Time passes rapidly. The 1st International Consumer Goods Fair TAKON-73 has hardly finished, and soon we shall again meet in Poznań at the 2nd Fair TAKON-74. But before Poznań opens its gates for the fair guests, it will be the site of a traditional annual celebration, the harvest festival. Since this is the year of the 30th anniversary of People's Poland, the celebration will be particularly festive. It is no coincidence that Poznań has been selected as the site of the jubilee celebration, for the Poznań region is not only beautiful, but also fertile and rich.

For many years, the region has been famous for its agriculture. Owing to the application of modern farming methods, the voivodship is one of the leading regions in agricultural production. It ranks second as regards the area under rye, potato and sugar-beets. It occupies a prominent position in animal breeding and is one of the chief producers of bacon. One of the biggest horse-studs in Poland: Racot, whence the highly valued horses, of the Wielkopolska breed come, is in the Poznań region. The region can boast of a number of state-owned model crop production and stock-breeding farms. The Poznań factory GOPLANA is famous for its chocolate, sweets and cakes both at home and abroad. Excellent food concentrates and processed fruits and vegetables are manufactured in the region, in which there are also numerous potato-processing plants, breweries and distilleries.

Agricultural produce and processed foods from the Poznań region are exported to many countries of the world.

This is why the harvest festival in Poznań will be a day of joy not only for us, but also for you, our customers, whom part of this year's crops will fall to. The Poznań Fair will provide an excellent opportunity for this, since this year's offer of Polish agricultural produce and processed foods is very rich indeed.

We thus extend to you our wishes for successful transactions.

But business and work is not all that matters in life. One should also think of pleasures which the Poznań region offers in abundance.

In September, the golden Polish autumn is at its height, so be sure not to miss any of its charms. We recommend a trip to the Wielkopolska National Park, the

ner of the Poznań region and, at the same time, a living museum of nature.

Not only the flora, but also the fauna is broadly represented here, including stag, deer, boar, badger and some 200 species of birds.

Owing to its picturesque landscape, calm and excellent climate, the Park offers very good conditions for recreation, particularly for businessmen. We also recommend a visit to Kórnik, a small town picturesquely located on a lake. Kórnik is one of the most frequently visited places of historical interest in Poland. Its great attraction is a magnificent castle, with interiors furnished in the 14th-century style, and in which there is a museum, displaying many valuable works of art, as also a large library.

Another attraction of Kórnik is its beautiful dendrological park, now an arboretum of the Polish Academy of Sciences, in which the Academy's Division of Dendrology, based in Kórnik, conducts research on systematics, aclimatization, cultivation, propagation, anatomy and biochemistry of trees and shrubs, and their geographical distribution.

Rogalin, located on the Warta River, and surrounded with forests, is another place of tourist interest in the Poznań region. In the town, famous for its parks, a tourist will find a magnificent palace in the mixed rococo and classical style, housing an exposition of interiors from the 17th, 18th and 19th centuries.

A source of unforgettable experiences is the Rogalin gallery of paintings, representing various trends in European painting, including the Polish, French, Viennese and German schools.

Rogalin boasts of a finely preserved French park from the middle of the 18th century, and an English park with specimens of old oak-trees. The largest of them have a circumference ranging from 6 to 9 metres. The Rogalin colony of old oak-trees belongs to the largest in Europe. and the trees are protected as monuments of nature.

In wandering about the Poznań region, one must not forget to visit Swarzędz, a town of joiners and an important centre of the furniture industry. But not only — it is also a town of beehives, for Swarzędz is the site of a unique Skansen museum of beehives, situated in a picturesque park extending along the busy Warsaw-Poznań highway. In the summer, the museum, a live symbol of the fine traditions of Polish bee-keeping, attracts large numbers of tourists, both from Poland and from other countries.

The collection of beehives displayed in the museum offers a historical panorama of beehive-making in Poland, from the simplest beehives made out of logs or plaited, to a collection of figural beehives

main attraction. The apia

ently did not lack fantasy. One can find there beehives shaped as windmills, towers, flour-mills, bears, etc. What is more important is the fact that bees are still living in the beehives — as they were centuries ago.

No wonder then that many tourists stop in Swarzędz to have a look at the beehives, since what one sees there is not to be seen in any regular museum. The Swarzędz museum is not only a monument to the Polish apiarists, but also a priceless treasure testifying to the old traditions of bee-keeping in Poland.

A garden of nectar-secreting plants is to be created in the park surrounding the museum. In this way, apart from being a tourist attraction, the museum will also become a useful scientific centre.

The surroundings of Poznań can be the source of many pleasant and unforgettable experiences. Make sure not to miss any of them.

Since the autumn evenings are rather long, you will also have time to meet your friends, listen to music and enjoy some good food.

The Poznań restaurants have prepared interesting artistic programmes, without forgetting about delicious cuisine. The restaurants of the ORBIS hotels, Bazar and Merkury, serve a wide choice of dishes prepared at your order. You can also try some specialties of the Polish cuisine: "gołąbki" (cabbage leaves stuffed with meat), duck with apples, pike perch à la Polonaise, or tripe the Polish way. The newly opened Polonez hotel has also prepared culinary surprises for its patrons.

We then wish you successful transactions, pleasant experiences and a good time.

J. Domańska

OLAND — A LAND FAMOUS FOR ITS HONEY

and is one of the world's leading producers of honey. ving a total of 1,500,000 beehives, the country ranks h in the world in this respect. The possibilities of ing honey — a product in short supply and greatly ght after on foreign markets — are practically un- ted. The bulk of Polish honey exports goes to the ntries of Western and Northern Europe. Exportation noney is the concern of the HORTEX Foreign Trade mpany — an agency of the Central Union of Horti- tural Cooperatives which associates all apiarist co- eratives in Poland. In order to learn about the tradi- ns, the present possibilities, and the future prospects bee-keeping in Poland, we interviewed **Docent Ry- rd Kostecki, Chairman of the Polish Apiarists' ion.** The interview was granted soon after his return m Argentina, where he had attended the 14th Congress the Fédération Internationale des Associations d'Api- ture (APIMONDIA). At the Congress, Docent R. Kos- ki was re-elected member of the Federation's Exec- ve Committee. He also holds a few other important sts, both in research institutions and in social organi- ons.

is Chairman of the Commission for Bee-keeping and mber of the Praesidium of the Council of the Central ion of Horticultural Cooperatives. As head of the search Establishment for Diseases of Useful Insects Swarzędz near Poznań, affiliated to the Institute of terinary Medicine in Puławy, he founded Europe's y Skansen museum of bee-keeping in 1963.

uld you tell us something about traditions of bee-keeping in and?

Our country has extremely rich very old bee-keeping traditions. ady in the initial period of the tence of the Polish state, the ping of wild forest bees belonged — ngside to hunting, fishing and ning — to the chief occupations the people. What had decided ut this was Poland's geographical ation, the relief of the land, and abundance of nectar-secreting sts, a natural home for bees. At t, bees were kept in the hollows rees, but later log and straw hives e used for the purpose. Our honey n became famous throughout the rld. The mediaeval Arab traveller, ahim Ibn Jacob (10th century), te in his diary about "forests wing with honey" on the Polish ds. Gall Anonym (11th—12th turies), the court chronicler of lish rulers of the Piast dynasty, ed Poland "a land flowing with k and honey".

also continue the traditions of ad-brewing. Excellent meads are duced by the breweries in Poznań, cow, Lublin, Nidzica and Milejów. lish apiarists can boast of rich hievements, not only practical but o theoretical, having frequently yed a precursory role in bee-keep- . For example, the book „The ience of the Apiaries" by Jan troróg and Walenty Kącki, pub- ed in 1613, preceded a similar ssian book by 150 years and was and's first manual of bee-keeping. great value were the works of

called "Polish Darwin", by the English and of Father Dr. Jan Dzierżoń, regarded as the father of modern bee-keeping in Poland. The latter, a modest parish priest from Opole, Silesia, won European fame in the 19th century owing to this discovery of parthenogenesis in bees and to constructing a hive which, after various modifications, has been in use ever since. Many distinctions were bestowed upon him by the greatest rulers of contemporary Europe.

This great heritage imposes certain duties on Polish bee-keepers. What does the Polish Apiarists, Union do — under your chairmanship — to maintain the good repute of Polish honey?

— The Union, which associates over 30,000 specialized honey producers, attempts to increase their number by winning over some of the 120,000 amateur apiarists, who keep bees for their own needs and as a hobby. Modern production-scale bee-keeping in Poland is based on the movement of bees to places where melliferous plants are blooming. This not only serves for the pollination of industrial monocultures (rape), shrubs and orchards, but also is favourable for intensification of honey production in apiaries. Movement of bees to forests where nectar-secreting plants (raspberry and blackberry shrubs, herbs, the honey-dew of coniferous trees) can be found is also highly desirable.

Could you say a few words about the kinds of honey produced in

— The bee-keepers pay greatest attention to obtaining NECTAR HONEY, collected by bees from blooming shrubs and fruit-trees in the spring. The fragrant white RAPE HONEY shows high enzymatic activity and contains monosaccharides (glucose, fructose) and pollens. Blooming clover provides fine-crystalline light honey. The combination of any of these with the nectar of blooming weeds gives MULTIFLOROUS HONEY. Laboratory analyses show that the several kinds of pollens supply valuable nutrients, vitamins and microelements. The next group includes: linden, meadow, heath and honeydew honey (mainly the honeydew of fir-trees). Mountain honey, coming from the apiaries in southern Poland, is frequently a mixture of multiflorous and honeydew honey. All these kinds of honey (except acacia honey) crystallize. A word for consumers: honey does not lose anything of its value if we keep it in a tightly capped jar and do not heat it above a temperature of 40°C, as this causes loss of valuable nutrients and volatile substances.

As head of the Research Establishment for the Diseases of Useful, Insects, could you tell us about its role?

— Juice some 80 per cent of the cultivated plants must be pollinated by insects, bees are extremely important for farmers, are their natural allies in intensifying crop production. Since the application of chemical agents kills wild insects, bees kept in apiaries must be protected against them. At the initiative of Prof. Dr. Stanisław Kirkor, an Establishment of Apian Diseases was founded in Gorzów in 1945, which was moved to Swarzędz early in the 1960's. We have already celebrated the 20th anniversary of our Establishment. Our research is aimed at ensuring maximum health protection of apiaries, since this is one of the basic conditions of success in bee-keeping.

Control of apian diseases in Poland has an organized form. The Research Establishment for the Diseases of Useful Insects, a division of the Institute of Veterinary Medicine in Puławy, coordinates this activity on a country-wide scale. Apian diseases are carried out by the veterinary service on the basis of appropriate regulations. In each voivodship, there is a section of apian diseases at the local centre of Veterinary Hygiene, and the specialists working in it systematically carry out examinations and prophylactic treatment. Owing to this fact, apian diseases are not a problem in Poland.

As known, the Polish Apiarists' Union remains in direct contact with the newest achievements of world science, in the first place through APIMONDIA. What does this cooperation consist of?

— The Polish Apiarists' Union take part in the activity of APIMONDIA its specialized groups and commissions, and is represented in the Federation's Presidium. APIMONDIA is an organization not only of honey producers, but also of scientists specializing in bee-keeping. An excellent example of the links between science and practice is the introduction in practical bee-keeping of scientific achievements, e.g. in the field of biological and genetic improvement of bees.

This has allowed creation by means of artificial and natural insemination — apiaries for the breeding of queen bees — a step which has considerably increased productivity of apiaries. Research conducted by the Division of Bee-Keeping of the Institute of Fruit-Growing in Puławy (Prof. Dr. Leon Bornus is the head of the Division) and by the Chair of Bee-Keeping of the Warsaw Agricultural Academy (headed by Prof. Dr. Jerzy Woyke) is of major importance. This research has permitted, among others, to make use of the phenomenon of heterosis (by crossing inbred queen bees with one-sided or two-sided ancestry) in apiarian practice. Queens-crossings of the Ukrainian, Caucasian or Polish breeds — owing to their activeness and their firm traits, contribute towards increasing the production of honey in apiaries.

Our participation in the work of APIMONDIA helps to popularize the achievements of world science in Poland, and enables our specialists to join in research projects carried out under the auspices of the Federation. The main theme of the recent APIMONDIA congress in Argentina consisted of assistance to the developing countries in expanding their honey production.

Poland is a well-known honey exporter. What could you say about the organization of honey production in Poland?

— Honey is in high demand as a food product which not only nourishes but also cures. Poland's share in the world production of honey is considerable. We export large quantities of nectar and honeydew honey. Likewise production of bee-milk is well developed. Teams of producers working at the apiarists' unions prepare consignments of this product on the basis of appropriate instructions.

Bee-milk (a product of the bee's pharyngeal glands) contains many nutritive and curative substances, including amino-acids, vitamins (mainly of the B group) and valuable microelements easily assimilated by the human organism. The organization of beek-milk production and processing is the concern mainly of the District Apiarists' Cooperative in Poznań, which supplies this high-quality product in a lyophilized form (pills, capsules). Honey and bee-milk are subjected to preliminary laboratory analyses upon delivery by the producer, for the purpose of excluding products of insufficient quality. These analyses guarantee that both home and foreign customers will receive high-quality honey and bee-milk.

Interviewer M. Polcynowa

Millennium
MIÓD PITNY

Litewski
MIÓD PITNY
CEDYNSKI
MIÓD PITNY

AN EXTENSIVE SELECTION

Kassubski
Millennium

OF EXCELLENT MEADS IS OFFERED BY

AGROS

of seas against pollution

Laboratories and institutes all over the world work on prevention of oil leaks occurring at shipment by sea, and on elimination of their effects — if the water has already been polluted. Poland is also conducting an extensive campaign aimed, at protecting the Baltic Sea against pollution by — both inland and sea waste.

Polish patent No. 67422, an invention of Leonard Klonowski and Stanisław Jurkowlaniec (employess of the Poznań Industrial Building Designing Office) can become extremely useful for this purpose. These two specialists designed a unit for elimination of large oil spots from water surfaces.

An air stream in this unit, which has no mobile elements, imparts rotary motion to the oleaginous emulsion at a speed of up to several-score thousand r.p.m., causing separation of oil from water.

A great advantage of this installation is its ability to operate continuously. Two ships: "KONTROLER L" and "KONTROLER 2", are engaged in pollution control by determining the degree of pollution of the Baltic. Both vessels are provided with radar, enabling location of fishing boats, and with a device for taking water samples.

The two vessels also help in detecting oil, grease, and mazuth spots carelessly discarded by ships on the water.

OMPUTERS IN THE SERVICE CATTLE BREEDING

ystem for the automatic control of milk yields of cows has been elaborated he Olsztyn Electronic Technology Works. It permits to obtain rapid and urate information on the quality and quantity of milk given by the cows er control.

eders will receive data every month from the computer allowing for eliminate milk yield cows at the end of the agricultural year.

computer will also provide breeders with "pedigrees" of the cows, per- ing for the setting up of licence books earmarking the best animals for eding purposes.

thousand years of truck gardening in Poland

is generally believed that the first person to introduce vegetables to this ountry was Bona Sforza (1494—1557), the Italian wife of Polish King gismund the Old, and that she taught Polish people to eat them. But is is not true.

uck gardening has a thousand-year-old tradition in Poland. The veg- ables which were cultivated in this country at that early time are: kale, nions, garlic, carrots, and other root crops, as also cabbage.

ucumbers can also claim an old origin; they were brought to Poland ur hundred years ago by the Cistercian Abbot Sebastian Freytag, a Czech, a medicine effective against pest.

RAFT HORSE POWER

e draft, power of a horse was easured so far by the number of gs of sand loaded on a cart.

e now apply a method by Profes- r Dr Edward Sasimowski from e Lublin Academy of Agriculture Poland.

nder this method the draft power a horse is tested by means of steel cable wound on the drum a measuring unit, the resistance which increases at rewinding. e scale is from 0 to 500 kg. sts are conducted by a propor- onal gradation method: the horse gins to pull at a resistance equal- g 10% of its body weight.

the horse stops at a resistance qualling 45%, it is disqualified; if is value is exceeded, it is ppropriately scored. The new ethod (which has been patented Poland) is very important for the oper selection of stallions for

The "Telematic" computer in meat industry

Early in 1974 a "Telematic" computer was set up at the super-modern Ełk Meat Processing Plant of the Meat Industry.

Within seconds the computer performs all the accounting work involving supplies and sales, as also — inter-departmental accounting and material utilization. It is also used for preparing most economical production plans for the works, and for giving production orders for the following day.

It will also be used for automated meat storage.

The electronic "memory" of the computer will allow it to "memorize" the types and parts of meat that are to be supplied by the cold store for further processing and shipment.

The use of the computer by the meat industry renders work of its employees much easier; it also brings considerable economies.

Polish peat

The three mines belonging to the Szczecinek Peat Industry Works extract nearly 250,000 bales of peat a year, each bale of about 50 kg.

The high quality of the Koszalin peat makes of it an object of interest for buyers abroad.

More than 50 percent of the extracted peat is exported by the Works to several dozen countries, among them the United States, Japan, Austria, Canary Islands, Great Britain, France, and the Federal Republic of Germany.

POLISH GAME

Demand for Polish game: pheasants, partridges, roe deer, boar, fallow deer and hares is steadily growing in Western European countries.

In 1973 ANIMEX exported game valued at nearly 18 million foreign exchange zl. (that is about 10% as compared to 1972). The principal buyers were: France, the Federal Republic of Germany, Switzerland, Sweden, Italy, Austria, the Netherlands, and Belgium.

The United States and the Federal Republic of Germany import Polish preserved venison.

France, Italy, and Yugoslavia buy thousands of live hares ($25 each), pheasants, and patridges in Poland.

The principal suppliers of Polish game are stations of the "Jedność Łowiecka" (Hunters Union) Cooperative, and the "LAS" Union.

Wild geese, fattened or partly fattened are also exported. 85 per cent of such geese are exported to the Federal Republic of Germany, 15 per cent are purchased by Great Britain, France, Switzerland, and Austria.

Biologic soil reclamation

Waste soil, depleted by industry, deprived of humus, is a problem in many countries. Mines excavate earth from a depth of about a hundred metres to the surface — destroying thereby surface soil layers. These dumps are entirely void of fertile components, and the opinion that prevailed until recently was that such industrial areas are completely barren. It has been found, however, that this earth does not contain — as was apprehended — any poisonous elements, and that it can be easily reclaimed.

In the age of industrial expansion this is an extremely valuable discovery. In Poland, this problem has been taken up by an experimental station of the Polish Academy of Sciences. Poplars were planted on grounds around mines, and alfalfa sown. The station sowed grain for the first time in 1970 over an area of about 7 hectares.

In 1971 it was determined which species of trees are most suitable for such areas. About 1500 poplars, black alder and oaks were planted. At this moment the trees are already 4 metres high, and examinations of their roots indicated that they are completely sound, reaching more than 10 metres deep, and thus permitting the trees to adequately bind the mine-damaged earth. The Konin brown coal mine undertook a large project involving biologic reclamation.

26 tons of rye and barley were harvested in 1973 from areas that had formerly been nothing but wasteland.

SONAR SIMULATOR

Sonars are modern electronic echo sounders (horizontal, vertical, and net) permitting fishing boats to detect fish shoals, and then to set the ship in a way to make the catch most effective. Officers in charge of the sonar aboard read the accurate distance from the fish on it, thereby permitting preparation of the necessary nets.

It is not easy to handle this complicated device, and requires many hours of previous training. An erroneous reading results in missing the shoal. The method applied so far was for students of the Maritime School to learn to handle sonars during their practice aboard modern trawlers fishing at distant fishing grounds. Such training proved to be far too expensive. At present, thanks to a sonar simulator, the training takes place at the Higher Maritime School.

The sonar simulator is a unique installation designed by research workers of that School. Work on it has been in progress since 1971. A fishing boat's navigation cabin was erected in a big hall, complete with all modern equipment of fishing trawlers. The students trained by means of a sonar simulator can, after location of the shoal, properly control the "ship", regulate her speed, give commands to the ship's electronic engine room, read the course on the gyrocompass.

Training by means of the simulator is very advantageous, both as regards effect and economies. The future officers train abilities within a short time enabling them to control a variety of situations in which they may find themselves during actual fishing; and "fish" are always available at training...

EMULSION PAINT — A REMEDY

At fruit harvest, scratches are left on trees and damaged fruit tree bark quickly becomes infected.

The conventional methods applied so far to prevent infection usually failed, and some of them, for example application of a special gardening salve, were outright harmful. Scientists from the Skierniewice Institute of Pomology began studies on application of various preparations in such cases.

They found that the best remedy is white emulsion paint with a small addition (2%) of some fungicide (Benlate, Topsin M, or Bavistin), as such paint is a very active carrier of the fungicide component.

Moreover, this paint is easy to use, dries quickly and the resulting protecting coat is thin, permeable and durable. These physical properties of emulsion paint are important for regeneration processes which take place best at good access of air, and when the damage is protected against parasite infection.

Studies on treatment and protection of fruit tree bark damage have not yet been completed, but even first results indicate that this effective new remedial agent for orchards should soon be in general use.

TROUT — A DETECTIVE

Associate Professor Dr. Andrzej Łysak — Chief of the Experimental Fisheries Station of the Cracow Agricultural Academy's Institute of Applied Zoology — developed an extremely simple method for detecting pollution in rivers. This Cracow ichthyologist elaborated special biological tests, and compiled test tables, for various kinds of water pollution. He used fish in his studies — especially trout which are extremely sensitive to pollution. If a rainbow trout performs violent movements in the water from the examined river, and has at the same time characteristically expanded gills — this means that chlorine compounds are present in the water; if it swims zig-zag — this indicates the presence of a neurotoxic substance. Formalins and phenols cause excessive secretion of mucus in trout.

Fish react this way when even if a few cubic centimeters of poisonous substance are present in one litre of water'

A special catalogue of tests, combines with observation of fish behaviour, permits a correct and rapid location of excessive quantities of harmful substances in waste water. Tests are next complemented by studies on oxygen consumption, and on the blood picture of fish, and on its internal organs; the heart, liver, internal secretion glands; and also on their increase in weight and higher reproductive ability. The method of the Cracow ichthyologist has already been applied in various countries.

The European Commission for Inland Fisheries, one of FAO agencies, of which Dr. Łysak is member, is also interested in this method.

REMEMBER:

The Central Union of Dairy Cooperatives is a regular exhibitor of dairy produces at the Poznań International Fair and their exporter to both European and overseas countries

On the occasion of the TAKON-Poznań 74 Fair the Union organizes a meeting of the managers of dairies outstanding for their export production, and representatives of foreign trade enterprises and other establishments interested in exports of Polish dairy produce.

The programme of the meeting, coinciding with the 30th anniversary of the Polish People's Republic, contains a summing-up of exports accomplishments of Polish dairying, and outlok and guidelines for export production, and a visit to the display organized by foreign dairying businessmen, who are exhibiting their most recent products at the Poznań Fair.

Glass that heats!

This is glass with an electroconducting coat; the method of its production has been developed and patented by Dr. Jadwiga Górzyńska from the Koszalin Higher School of Technology.

The variety of tests the glass has been put through have all been successful and the pilot batch, consisting of several scores of thousands of laboratory vessels from FILMISTOR (such is the name of the Polish heating glass) has been approved by users.

Production technology of that glass is being simultaneously improved and certain corrections in its construction are being made.

The Wolomin Glass Works tried to use this wonder glass for production of kitchen utensils.

This "glass revolution" involves not only kitchens in households, but also laboratories where gas burners used for heating glass flasks will no longer be necessary.

Application of FILMISTOR in transport and building will be very interesting indeed. The Ząbkowice Window Glass Works has already prepared the first batches of flat heating glass for the railway industry and for shipyards, to be used as window panes in control cabins. Such panes remain absolutely transparent in any climate, do not get iced, and water steam does not settle on them.

FILMISTOR aroused great interest abroad. A pilot batch of glass with an electroconducting heating coat has been purchased

The Best

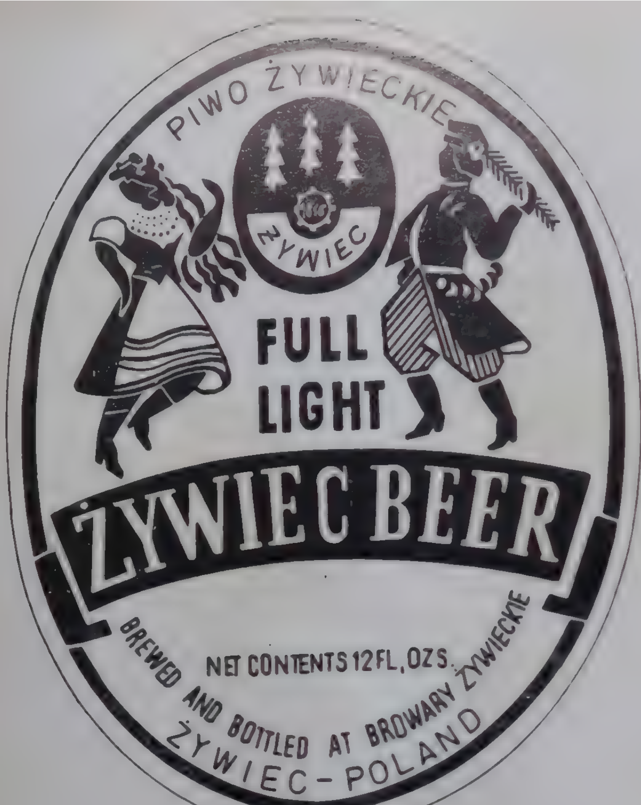
Bacon

from Poland

Exporter

ANIMEX

POLSKA
ANIMEX
WARSZAWA



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Beer with Traditions

Traditions of Polish beer export date from the 15th century, when beer was sold in barrels not only to the neighbouring countries, but even to distant Italy. However, exportation of beer had not developed on a truly large scale until the beginning of the 20th century.

At present, Polish beer is sold to over 20 countries, and the quantities exported increase from year to year as Polish beer wins new customers. ŻYWIEC, full-light beer of the Pilsner type, has for many years been the most popular kind of Polish beer with consumers throughout the world, thanks to its particular taste and its excellent quality. It is well known almost in all European countries and highly valued in the United States and Canada. It is also relished in Australia.

Having been entered several times for the Sélection Mondiale de la Bière, Żywiec Beer has received several gold and silver medals. In addition to the excellent Żywiec Beer, the Żywiec Brewery produces other kinds of beer greatly demanded in foreign countries.

One of them is PIAST, full-light beer of the Pilsner type, with a milder taste than Żywiec. It is particularly liked by Italians. Piast Beer is even purchased by the Vatican. This year the Żywiec Brewery will start exporting to the U.S. a new kind of beer called KRAKUS. It is weaker and lighter than the kinds of beer drunk in Poland, adapted to the tastes of American consumers. The U.S. buyers have highly assessed the taste and quality of the beer, proved by the conclusion of long-term contracts for the delivery of Krakus Beer. The British customers are very fond of ŻYWIEC TATRA LAGER, which, as its name indicates, also comes from the Żywiec Brewery.

The Żywiec Brewery, however, is not the only one that has made Polish beer famous the world over. The Okocim Brewery, too, which has over

for its high-quality beer.

OKOCIM, full-light beer of the Pilsner type, has for more than 50 years been supplied to the U.S. It is also bought by Italians, French and Belgians. OKOCIM PORTER, a dark-brown strong beer with a 6% alcohol content, is characteristic for its excellent peculiar flavour and its slightly dry taste. It is made with a carefully chosen malt mixture. This Porter is delivered to the U.S., France, Belgium and other countries.

The Okocim Brewery also produces CRYSTAL BEER, which refreshes and quenches thirst.

The French, known for their good taste, greatly value the SUPERIOR DARK BEER from the Piast Brewery, in Wroclaw. This beer was given a silver medal at the Sélection Mondiale de la Bière in Paris in 1964.

It is a dark strong beer with a 5.4% alcohol content with a characteristic flavour and the mildly bitter taste of hops. The Grodzisk Brewery, in Grodzisk Wielkopolski, is one of the oldest breweries in Poland as it has been brewing beer since the 14th century. It is famous as the producer of GRODZISK Beer. This is a light and not very strong kind of beer with an alcohol content of up to 2.4 per cent, strongly saturated with carbon dioxide.

Owing to its fine taste, it is highly valued by connoisseurs. It is made with wheat malt smoked in oak-wood smoke. Unlike the other kinds of beer, Grodzisk Beer is not mellowed in barrels or vats, but in bottles; it is neither filtered nor pasteurized, and thus it is more perishable and cannot be carried over too long distances. Its main buyers are West Berlin and the FRG.

This year AGROS, the foreign trade company exporting beer, will increase the number of kinds of beer offered for sale. The Łomża Brewery, the most modern brewery in Poland, will start production of a new kind of beer named ŁOMŻA.

Experts think high of the new beer. It is delicate, light, and not very bitter. It will certainly become the favourite kind of beer for ladies.

The varieties of beer brewed in, and exported by Poland are numerous, and every beer fan will find the kind he likes.

HOTEL FORUM

Another luxurious hotel has been built in Warsaw in 1974: FORUM Hotel, really elegant and offering comfortable accommodation, considered to be the best in Poland — both as regards elegance and quality of equipment. It is Poland's first hotel to be included in the Inter-Continental Hotels Corporation reservation system.

FORUM Hotel is run by "Orbis", the renowned Polish company. FORUM-ORBIS Hotel is located in the very centre of Warsaw enabling its guests to easily reach any other district of the city. It has 752 comfortable rooms available offering all modern facilities: 43 single rooms, 75 studio apartments (one single bed and a sofa), 621 double rooms (with one twin or 2 regular beds); and 13 suites. FORUM not only provides comfortable and pleasant accommodation. It also has an exquisite cuisine.

FORUM has vast catering premises available: a Rotisserie seating 240, a Cafeteria for 160 and a Cocktail Bar for 60 persons. Moreover, FORUM has several vast halls, totalling 650 sq.m., which can be divided into smaller premises, as required, suitable for banquets, parties, cocktails, conferences.

FORUM Hotel Invites...

FORUM Hotel has top-quality cuisine offering a wide choice of luxurious and tasty cold and hot dishes, grills and roasts, flamed dishes, and desserts.

The Cafeteria "Maryla" recommends, among others, a delicious cold dish called "Kitchen Chief Plate" (cold turkey, pickled tongue, tomato, asparagus in mayonnaise, apple and sour cucumber salad). Gourmets have the choice of poultry salad Hawaiian style, and an exquisitely prepared beefsteak tartare.

And what about hot dishes? The Polish "bigos" is a "must". Also very tasty is white sausage in Polish sauce, or stewed cabbage with Polish-style fried potatoes; or else roast pork ribs with prunes. The Cafeteria also serves a wide choice of cold and hot drinks, delicious desserts and pastries.

Specially recommended is the "Forum" layer cake.

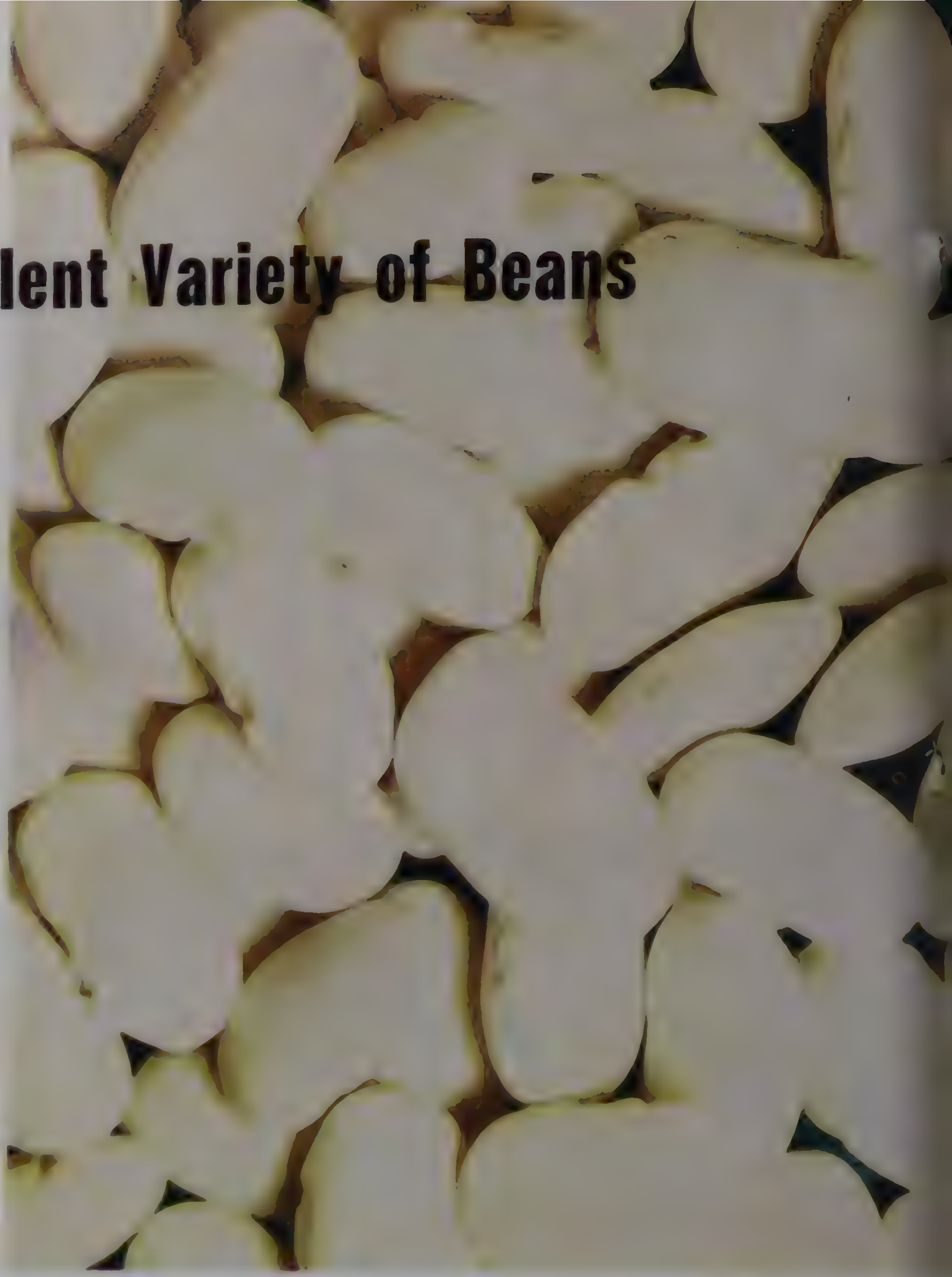
At the "Soplica" Rotisserie the choice is very difficult indeed, so numerous are the titbits there! Among the hors d'oeuvres one has the choice of "special" stuffed pike with raisons, Polish pate glazed, Button Mushrooms sautés, Cream of mushrooms.

Of the cold dishes available at the Rotisserie are partridge eggs with smoked pork loin, are recommended poultry salad, tomato and lettuce. Amateurs of fish have the choice of stuffed pike Fisher's style with noodles and assorted salad, or Carp roasted in cream, with boiled potatoes and row carrot salad with horse radish. Wonderfully prepared is hare roast with cream, mashed potatoes, red beetroots and lettuce. Outstanding among the grills is beefsteak "Chateaubriand". Ot the flamed dishes the speciality of FORUM Chefs is Roast duck "Biquarde" in orange sauce, and "Crepes Suzette". The Cocktail Bar serves a wide choice of cocktails, aperitifs, vodkas, brandies, and other drinks, both Polish and of renown foreign firms; and also a variety of soft drinks.

We provide room service, if desired. Hot dishes are served until midnight; cold dishes — around the clock.

Luxurious accommodation, exquisite cuisine, and availability of all services at the FORUM Hotel — provide comfort and a feeling of well-being, making your stay there a real pleasure.

Poland's long agricultural traditions, her favourable climatic conditions have permitted to develop specialization in various fields of plant growing. Polish farmers specialize, among other things, in cultivation of pulse crops, of which beans are one of the most important.



"Piękny Jaś" — an Excellent Variety of Beans

Leguminous plants, cultivated under favourable soil conditions, with the application of appropriate crop rotation, are harvested at the proper stage of maturity. Drying takes place under natural conditions. The agrotechnical measures applied ensure good harvests and a high quality of the seeds. Polish leguminous seeds have won an excellent reputation in the world and have been in great demand for years.

The exportation of beans and peas is the concern of POLCOOP, the Foreign Trade Enterprise of the Central Agricultural Union of "Peasants' Self-Aid" Cooperatives.

POLCOOP offers to foreign customers a wide choice of fine- and coarse-grained varieties of beans.

Coarse-grained beans

"PIĘKNY JAŚ" VARIETY

Purity — minimum 98 per cent; moisture — maximum 18 per cent.

Equalized calibre, seeds above 2 cm., of intensive white lustrous colour.

The beans are hand-sorted. The "Piękny Jaś" variety has no equal as regards its appearance and taste. It is easy to cook, the cuticle does not crack, the seeds substantially increase in size.

"Piękny Jaś" can be used for preparing many dishes. It is equally good as a snack to go with cocktails.

MEDIUM VARIETY

Purity — minimum 98 per cent; moisture — maximum 18 per cent; seed calibre — 1.6 cm. or more. Hand-sorted. White seeds, easy to cook.

WHITE BEANS
PRODUCT OF POLAND
BEANS Exporter Polcoop Warszawa
NET WEIGHT 500 GRAM
POLCOOP WARSZAWA POLAND
WHITE BEANS

As regards its quality, the Medium variety is very similar to "Piękny Jaś".

Fine-grained varieties

Purity — minimum 98 per cent; moisture — maximum 18 per cent. Varieties:

WIEJSKA BOMBA • WYBOROWA
KOZIENIECKA • PERŁA SZUBIŃSKA.

All varieties of the fine-grained beans exported by POLCOOP are of high quality, with equal-sized seeds, equalized colour of the cuticle and excellent taste. Easy to cook. They can serve to prepare many exquisite dinner dishes, snacks, salads, soups, etc.

Such varieties as Kozienicka or Wyborowa are used in the food-processing industry and in home cooking.

Packagings

Standardized jute sacks of 50 kgs. each gross or net weight (marked according to the requirements of the buyer), or coloured boxes of 500 gs. net weight each, destined for retail sale. The boxes are packed in standard export cartons measuring 435×222×325 mm. Each carton contains 40 boxes.

Weight of a full carton — 21 kgs.

Date of delivery — from the end of the fourth quarter on wards.

Exporter:

POLCOOP — Foreign Trade

hat You Should Know bout Beans?

e high nutritive value of beans fully justifies its re frequent introduction into the family menu. e must remember at the same time that beans nstitute the richest source of vegetable protein, quantity of which exceeds the content of animal tein in meat almost twofold.

s also very rich in other constituents. Hence 0 grams of the white bean "Piękny Jaś" (the autiful John) contains 21.4 grams protein, 6 grams carbohydrates, 1.6 grams fat, 165 mg lcium, 437 mg phosphorus, 6.9 mg iron and ge quantities of vitamins of B_1, B_2, PP groups. caloric value is equal to more or less the caloric lue of meat and amounts to 346 calories in 0 grams of the product.

rving dishes made from beans is especially ad-able for people working physically, using much ergy during work, and those who conduct an tive course of life (especially youth). When rving bean dishes, one must remember several nciples of boiling them in such a way that as w as possible of their nutritive and taste values ould be lost during the preparation of dishes ade from beans:

- after being throroughly rinsed, the dry bean seeds should be soaked in cool boiled water for several hours before boiling;
- boil beans on a low fire until soft in the water in which they had been soaked;
- beans should be salted toward the end of boiling, which prevents untimely congealing of the protein and shortens the duration of boiling;
- the proportion of water used for boiling the beans until they become dry should amount to 1:2, the proportion of the water used for boiling beans, the stock of which constitutes the basis
- straining the boiled beans lowers their nutritive value;
- beans must not be boiled with an additive of baking soda. Baking soda makes the beans become tender more quickly, but it destroys the vitamins B_1 and B_2 they contain.

Many delicious dishes can be prepared from boiled beans for which several recipes are given below.

Beans, Old Polish Style

Boil 20 dkg beans until soft. Then prepare sauce according to the recipe given below: Dilute browned butter and flour with meat broth (a bouillon cube can be used); cut 10 dkg smoked bacon into strips and brown with one onion; soak 5 dkg prunes and remove stones; brown slightly a table-spoon of bee honey, then add 2 dkg finely cut raisins. Blend all the components and season to taste with salt and pepper. Pour the sauce prepared over the beans just before serving.

Beans à la Polonaise

Boil 20 dkg beans until soft. Do not pour off water. Brown the onions with 20 dkg sausage and 10 dkg smoked bacon, then add beans. Slightly brown 5 dkg lard with a small amount of flour and add to the components prepared. Season to taste with salt, garlic, pepper and the juice of a lemon. Slightly brown a tablespoon of bee honey and add to the whole and stew on a low fire.
Serve as a separate course.

Beans and Leeks au Gratin

Boil 35 dkg beans in about 1 litre of water for about 1 hour (do not strain) until 1/4 of the stock remains. Add two level teaspoons of salt. Cut 5 dkg smoked bacon into cubes, melt and add 50 dkg rinsed leeks, cut into cubes. Stew. Put the beans into a stoneware kettle, add the leeks

vinegar, Tabasco seasoning or 2 tablespoons mustard and pour in 1/4 litre of the bean stock. Salt is necessary. Put into the oven for about 1 hour and cook in a medium hot oven. Can be served with bread.

Bean Cutlets

Boil 30 dkg white beans until soft, strain, cool and grind in a meat grinder. Brown a diced onion on fat, add to beans, beat in two eggs and mix. Season with salt, pepper and marjoram to taste. Form a roll from the mix prepared, coat in bread crumbs, then form round cutlets and fry on hot fat.
Serve with toasts or mushroom sauce and with raw vegetable salads.

Bean Pie Cake

Grind 50 dkg boiled and chilled beans in a meat grinder. Chop 3 onions finely and stew in 5 dkg olive oil. Blend 4 egg yolks, 3 tablespoons grated yellow cheese and the stewed chopped onion into ground beans. Mix the egg whites into all the components, season to taste with salt and ground red peppers. Put into a kettle greased with olive oil and bake in a well heated oven. When brown, remove it onto a round platter, pour a sharp tomato or gherkin sauce over it. Serve as a dinner course or with lettuce or raw vegetable salad.

Bean Pain-de Foie

Boil 30 dkg beans, cool and put through a meat grinder together with 30 dkg smoked fish (for instance mackerel) from which bones and skin have been removed, and with a roll, soaked in milk. Add a chopped onion, fried in fat, 2 eggs to the mix, as well as salt, pepper, ground nutmeg to taste. Blend thoroughly, put into a mould, greased with butter and sprinkled with bread crumbs. Bake in a well heated oven. Remove it onto a plate after it is done, garnish with pieces of tomato

dairy products

EXPORT WAREHOUSE OF DAIRY PRODUCTS, GDYNIA PREPARES DAIRY PRODUCTS FOR EXPORT AND ORGANIZES THEIR SHIPMENT

The intensive development
caused, especially over the past few years, a dynamic development of the dairy industry and stepped up exports of dairy lines.

As a result Poland joined the ranks of these few countries which, after satisfying the entire demand of the home market, still have available for export a surplus of these products. This is reflected in the Polish trade offer. The increasingly better quality of dairy articles, and their adjustment to tastes of separate buyers, consolidated Poland's position in the world as a well-known and highly valued producer and exporter of dairy products. The development of the dairy industry and expansion of sales markets abroad required certain improvements in that industry's organization. One of them was creation in 1969 in Gdynia of a special enterprise, the Export Warehouse of Dairy Products, operating in the name and on behalf of the Central Union of Dairy Cooperatives which coordinates, in principle, the entire dairy production in Poland earmarked for export (casein excepted). The tasks of this enterprise include preparation of dairy articles for export and organization of their shipments, namely: purchasing all over the country dairy articles intended for export (casein excepted), their storage, and complementing for shipment; storage of quantities exceeding the export quotas; and organization of shipment by sea, overland and by air — in compliance with orders of foreign trade enterprises.

The Export Warehouse of Dairy Products cooperates closely with ANIMEX Foreign Trade Enterprise, Warsaw — principal exporter of dairy products; with BALTONA Shipchandlers Enterprise, and TORIMEX Foreign Trade Enterprise.

95 per cent of the volume of goods exported by the intermediary of ANIMEX are sold in 23 countries in Europe, in America the United States and Canada), North Africa, and Asia.

TORIMEX — the intermediary in trade between Polish and foreign department stores, retail stores, and the catering business — handles exports of Polish dairy products to Austria and Yugoslavia; BALTONA — supplies diplomatic missions and also Polish and foreign merchant marine ships. The Gdynia Export Warehouse of Dairy Products is also handling imports of these products. A complete list of the dairy industry lines now produced for export by the dairy industry appears below.

FRESH BUTTER — lactic or, made from sweet pasteurized cream, with such admissible additives as: coldering substances (harmless for health), table salt (in the instance of salted butter). The butter has a fresh, aromatic flavour, tasting slightly of nuts. It is up to world standards, both as regards organoleptic and also physicochemical and microbiologic features. Coming in 250 g. and 227 g. packets, salted or unsalted, it bears the POLBRAND trade mark, known on markets in Europe and overseas.

LACTIC CASEIN — This product is increasingly often used in production of a variety of industrial goods. It constitutes, for example, the raw material for the paper industry, for plastics, casein glues, man-made fibres, wallpaper, agrotechnical agents, pharmaceuticals, water-repellent paints and lacquers, special-purpose building materials. It is also used in the foodstuffs industry.

HARD CHEESES — ripened by bacteria. The most popular among them, extremely tasty and of top-quality are the following:

TILSIT cheese: has a characteristic piquant aroma and moderately sweetish flavour. When ripe, its substance is elastic, soft, uniform all-through, yellow in colour, with flattened eyes.

TILSIT cheese 50% fat in large blocks à 18 kgs has a mild aroma and is slightly piquant, acidulous flavour, and of soft elastic substance. Oval, flattened eyes.

PODLASKI cheese: belongs to the family of Dutch cheeses. Mild in flavour and aroma, slightly acidulous and piquant when older [illegible] round and oval; moderately

GOUDA cheese: soft, elastic, yellow. A few eyes, round and oval. It has a typical mild flavour, of nut-like taste; it is aromatic, delicate, slightly piquant when riper.

EDAM cheese: delicate in flavour and aroma, mild, slightly tasting of nuts; piquant and slightly acidulous when riper. Its substance is elastic, softish, of a pale yellow colour.

CHEDDAR cheese: in great demand in Anglo-Saxon countries and in America. Produced to English technology. This is a hard cheese with no eyes, of a definitely acidulous and piquant flavour, without aroma. Compact substance, uniform and elastic, its colour ranges from light cream to yellow.

TRAPIST cheese: its name and production method originate from France. Mildly acidulous, slightly piquant, with irregular eyes, of elastic substance, of uniform yellow colour.

WARMIŃSKI cheese: mild, aromatic, slightly acidulous. Belongs to the group of TILSIT cheeses. Soft, elastic substance of yellow colour. Flattened eyes.

EMMENTHAL cheese: of Swiss type. Uniform in colour (pale yellow), round and oval eyes. Its flavour and aroma are pleasantly sweetish, slightly tasting of nuts; in its older varieties — slightly acidulous and piquant.

SOLAN cheese, of Fetta type: white cheese in brine, made from pasteurized standardized cow's milk, with addition of rennet and also of table salt,

salt), slightly acidulous. The high salt content makes it suitable in all hot countries with dry climate.

PODWER MILK — full and skimmed. The milk powder obtained from full milk by the vaporization method is cream-coloured, it has a specific aroma.

Contains a minimum of 26 per cent of fat in dry substance, up to 4 per cent of water. High content of proteins (26.5%), lactose (about 38.5%); good solubility (over 90%). Contains Vitamins A, B, and C. Skimmed powdered milk of fat content not exceeding 1.5 per cent in dry substance, less than 4 per cent of water; solubility — minimum 95 per cent; it is a uniform powder, light-cream in colour, of aroma typical for pasteurized milk.

ICE CREAM — in cubes, coming in the following flavours: vanilla-cream, coffee-cream, cocoa-cream. First exported in 1973 under the "Bambino" trade-mark.

The growing demands abroad, both as regards the quality of the goods and their variety, force Polish dairy cooperatives to steadily raise the standard of their traditional dairy lines and to start production of new items under modern and more perfect technologies developed by the Institute of Dairy Industry, and also to concepts and recipes of state research centres: Technical Agricultural Academy, Olsztyn, and Agricultural Academy, Warsaw.

When the new varieties have been turned over for production, which is to take place soon, it can be expected that the list of goods offered for export by Polish dairy cooperatives will considerably

dairy products

White cheese in brine

ANIMEX Foreign Trade Enterprise, sole exporter of Polish cheeses, added recently a new kind of cheese to its export list — a high-quality white cheese in brine. This cheese is made in several dairy works of Olsztyn province — Polish cheese production centre. Dairy works took great pains to make the new line a success: they prepared appropriate technological equipment and trained the staffs adequately. Top-grade milk is used in this production; both the technological process and the ready product are submitted to a strict quality check.

This cheese comes in 1-kg, square-base cubes. 16 such cubes are arranged in four layers in a tin filled with a slightly acidulous brine. Cube size: 11×11×8 cm. Every layer is topped by a sheet of wax paper with a square hole in the middle. One cube in each layer is wrapped in polyethylene tape with ends protruding, for easier taking out.

The new cheese has a semi-hard and elastic consistence; it is smooth at section. Its colour is uniformely white, its flavour is specifically salty and slightly acidulous. Tha fat content in dry substance amounts to 48%, water content — maxim. 54%, salt content — about 4%. The cheese is packed in open-work wooden crates fastened by steel tape, two tins per crate. Net weight of each tin: 16 kg. of cheese. The tins, 36.3×23.7 cm. in dimension, are lacquered inside. Crate dimensions: 47.5×24.0××36.5 cm. This cheese is principally intended for buyers in south-eastern Europe, and also for those in the Middle East where cheese is served with almost every meal.

The white cheese in brine is exported by ANIMEX Foreign Trade Enterprise since 1974.

POLBRAND—butter

Polish butter has now been known on markets abroad for more than 45 years. This country has had much experience in butter exports, which are increasing year by year. Importers in many countries consider that Polish butter ranks among the best in the world.

ANIMEX exclusively exports freshly produced butter, and never earmarks a product for export that has been stored for some time. This guarantees that all the qualities of butter will be preserved.

The Polish dairy industry can satisfy the high requirements of buyers. ANIMEX supplies butter in various shades of yellow — from cream white to straw yellow.

Exported butter is made both from sweat and sour cream. ANIMEX principally exports non-salted butter from current production. Fresh salted butter can be supplied by special order. This country also exports butter in blocks, packed in cartons or in retail packages for direct distribution to stores.

ANIMEX offers the following standard butter varieties:

· unsalted butter:	fat content	82.5%	min.
	water content	16.0%	max.
· salted butter:	fat content	81.5%	min.
	water content	16.0%	max.
	salt content	1.5%	approxim.

Packagings:

butter in packets à 8 oz — 227 g
or in packets à 250 g,
wrapped in aluminium foil with inscription POLBRAND. Packets are packed in 12.7 kg. or 12 kg cartons. Block butter is wrapped in parchment paper and in cartons of 25 kg. net content. The production date is given on the cartons, as also the type of butter and its net weight; it is also indicated that this is a product of Poland.

dairy products

BUTTER
from POLAND
polbrand
UNSALTED
finest quality
BUTTER
from POLAND
polbrand
UNSALTED
finest quality
BUTTER
from POLAND
polbrand
SALTED
finest quality
BUTTER
from POLAND
polbrand
SALTED
finest quality

POLSKA
ANIMEX

POLISH CUISINE

5

Dishes from Milk Products

The very high nutritive value of milk causes that it is acknowledged as being one of the most valuable food articles. It contains practically all the food components indispensable for human life. Moreover it is easily digestible and its single components are very easily assimilated by the organism. It is recommended that at least 0.5 liter of milk per person should be consumed daily.

Milk products such as butter, cottage cheese, and soft or hard maturing cheeses have similar qualities. Cheese belongs to products of high nutritive value, obtained owing to the contents of large amounts of protein, calcium and vitamins of B group. It is characterized by a high caloric value.

This time we suggest recipes for you for dishes from Fetta type white saline cheese (a novelty in he Polish export tender) and from hard cheeses from which both a number of soups and other dishes have been prepared.

Good Appetite!

SOUPS

Cheese Soup

Ingredients for 6 servings

100 grams grated Swiss cheese, 50 grams butter, 80 grams flour, 10 grams Caraway seed, 200 grams milk, vegetable stock, salt, pepper, nutmeg, garlic.

Brown butter and flour, dilute it with the vegetable stock, add caraway seed and mix with the remaining quantity of the stock. Boil about 15 minutes, adding a clove of garlic. Season the soup to taste with salt, pepper and nutmeg. Mix the milk into the grated cheese and to the soup. Serve in cups.

Onion Soup with Cheese

Ingredients for two servings.

50 grams grated Edam cheese, 25 grams butter, 1 onion, vegetable stock, 25 grams grated whole-meal bread, salt, pepper, nutmeg.

Slice onion and stew for a short time on butter, add the vegetable stock, season with salt, pepper and nutmeg and boil. Rub the boiled onion through a sieve. Put portions of the grated bread and cheese into bouillon cups, pour the soup over them. Put it into a hot oven for a short time. Serve sprinkled with greens (dill or green parsley).

Potato Soup with Cheese

Ingredients for 5 servings

50 grams (grated) Podlaski cheese, 100 grams milk, 50 grams butter, 40 grams flour, vegetable stock, 250 grams

Boil the potatoes, cut into cubes, on the vegetable stock, then rub them through a sieve and blend into browned butter and flour, Add cheese, diluted with milk, to the potatoes and the stock after they come to a boil. Season to taste with condiments. Serve in bouillon cups and sprinkle with greens.

Celery Soup with Cheese

1/4 kg soup vegetables (carrot, parsley, leek), 1/2 kg celery root, 1 onion, 1 tablespoon butter, 3 tablespoons sour cream, 1 egg yolk, 10 dkg Cheddar cheese, allspice, bay leaf, salt and sugar to taste.

Cut into fine pieces a celery root and soup vegetables (washed and thinly pared) and pour boiling water over them ($1^{1}/_{2}$ litre). Force the vegetables when soft through a sieve. Add allspice, bay leaf and onion, cut into small cubes, that have been fried on butter. Season to taste with salt and a little sugar. Blend the yolk into the sour cream and mix in the grated cheese and add it to the very hot vegetables stock. Do not boil the soup. Serve with macaroni.

"Snacks" from Yellow Cheese

Cheese Noodles

15 dkg grated Mazovian cheese, 50 dkg wheat flour, 3 eggs, 2 dkg bread crumbs, 10 dkg butter

Make a dough from the flour, eggs and water. Knead the dough until bubbles begin to form. Set aside for 30 minutes. Then add the grated cheese to a wet board and cut into rather thin slices. After boiling them, lay them out on a warm platter. Pour melted butter over them and sprinkle with browned bread crumbs.

Potatoes with Cheese

25 dkg Gouda cheese, 4 tablespoons oil, 1 kg potatoes of equal size, caraway seed, cayenne pepper or greens.

Pare potatoes and cut them lengthwise, boil in a small quantity of salted water for about 10—15 minutes. Strain. Grease a platter with olive oil. Put the potatoes on the platter and sprinkle with olive oil. Put into a hot oven for 20 minutes. Place slices of cheese on the browned halves for 5 minutes. Sprinkle the potatoes with caraway seed, cayenne pepper or greens before serving.

Yellow Cheese Pudding

4 eggs, tablespoon of sugar, 5 dkg butter, 2 onions, 2 dry rolls or toasts made from 10 dkg long white bread, 3 tablespoons chopped green parsley, 15 dkg grated sharp yellow cheese, salt and pepper to taste, a tablespoon of butter for greasing the mould.

Chop finely a peeled and rinsed onion and stew in butter, add grated rolls, mix with the grated cheese, an egg yolk and green parsley. Whip the egg whites until stiff; when stiff, continue beating a while with sugar, then mix thoroughly with the remaining ingredients. Season to taste with salt and pepper. Put the mix pre-

kettle that has been greased with butter, even out the surface, cover tightly with a lid. Put the mould into a kettle with boiling water. Boil about 45 minutes. Remove the mould from the water, put the pudding on a platter, sprinkle with green parsley. The cheese mix can also be baked by putting it into a hot oven. Both the baked and boiled pudding is served with a sour cream, mushroom or tomato sauce and with raw vegetable salad.

Yellow Cheese and Mixed Vegetable Pudding

1 kg mixed vegetables (carrot, parsley, celery root, leek, yellow string beans, green peas, cabbage, onion, cauliflower), 5 eggs, a glass of bread crumbs, 10 dkg butter or olive oil, 3 tablespoons chopped dill and green parsley, 15 dkg grated sharp yellow cheese, 2 tablespoons sugar, salt to taste.

Grease a bouillon mould or a kettle with butter or olive oil. Wash the vegetables, pare, rinse them and grate on a grater with large openings or grind them in an electric grinder. Mix the vegetables prepared with olive oil or butter and stew them under cover; when half done — set aside, mix with bread crumbs and egg yolks. Whip the whites of the eggs until stiff, add sugar, beat a little longer then mix into the vegetable cheese and chopped greens. Put into the mould and boil, putting the closed mould into a kettle with boiling water. Boil about 1 hour. Serve with a dill sauce and lettuce.

Yellow Cheese and Bean Pudding

2 glasses dry white beans "Jaś", 4 eggs, 10—15 dkg hunter's cheese, 2 onions, 3 cloves garlic, 3 tablespoons chopped green parsley, 5 dkg smoked bacon, 3 tablespoons lard, salt and pepper or ground cayenne pepper to taste.

Soak rinsed beans for several hours, covering them with chilled boiled water. Boil them in the same water until soft and let them become cool. Grease a pudding mould or kettle with lard. Stew finely chopped onion on the remaining fat. Force the beans through a grinder, beat in the egg yolks, grated cheese and stewed onion. Add the egg whites, beaten stiff, the green parsely and garlic rubbed with salt. Mix and season to taste with salt, ground cayenne pepper or pepper. Put the ready mix into a pudding mould or into a kettle. Boil placing the tightly covered kettle with the pudding into a kettle with boiling water. Boil about 90 minutes. The pudding will be better when, instead of boiling, it will be put into the oven or pressure cooker.

Serve it covered with melted smoked bacon, with a salad of raw vegetables.

Easter Cake Pudding from Hard Cheese

5 dkg butter, 15 dkg hard cheese of a sharp flavour, 2 onions, 4 eggs, 10 dkg bread crumbs, 3 tablespoons chopped green parsley, 1 tablespoon sugar, salt and pepper to taste. Finely chop a peeled onion, stew with butter and remove from the fire. Add the bread crumbs, grated cheese, egg yolks and greens. Mix thoroughly. Whip the egg whites, add sugar toward the end and continue to heat for a while. Blend the beaten egg whites into the remaining ingredients, season to taste with salt and pepper. Grease thoroughly a pudding mould with fat, sprinkle with bread crumbs. Put in the mix prepared, cover, put into a kettle with boiling water. Boil about 50 minutes. Serve hot with a "Catsup" sauce or with tomato salad.

Yellow Cheese au Gratin

Melt a tablespoon of margarine in a flat kettle, add a tablespoon of flour. Dilute the browned flour and margarine with milk, forming a smooth mix, thick enough after boiling. Cool slightly, beat well, adding 4 yolks, salt to taste, a pinch of nutmeg and 10 dkg grated yellow cheese. After thoroughly beating the mix, blend it delicately into the whipped whites of 4 eggs. Put the entire mix into a greased dish of refractory glass, stoneware or other kettle, smooth out the top, put into a moderately hot oven and bake until the edges become detached from the sides of the dish. Serve hot with potatoes, rice and raw vegetables. It can be served with a sour cream sauce

Patties with Hard Cheese

Pancake dough: 1 glass milk, 1 egg, ca $1^1/_2$ glass flour, 1 tablespoon lard, salt.

Stuffing: 25 dkg Mazovian cheese (or other sharp cheese), 1 egg, 1 onion, 1 tablespoon margarine, salt, pepper to taste. Prepare a pancake batter from the milk, eggs and flour. Grate cheese on a grater, add the onion, which has been fried on the fat, a raw egg, season to taste. Spread the pancakes with stuffing, roll up into small patties and fry on fat to a golden colour.

Macaroni Baked with Tomatoes and Yellow Cheese

50 dkg macaroni, 50 dkg tomatoes, 25 dkg yellow cheese, oil, green parsley sprigs, salt, pepper, garlic.

Prepare the sauce: add finely chopped green parsley, the peeled tomatoes, cut up into cubes, to the heated oil, stew about 30 minutes, then season with salt, pepper and ground garlic. Put the boiled and strained macaroni into a kettle, pour sauce over it, sprinkle the top with yellow cheese, grated on a vegetable grater and bake in hot oven for about 20 minutes. After removing from the oven sprinkle with finely chopped green parsley. Serve as a dinner course or for supper with green lettuce, cucumber salad or other vegetable salad.

Eggs Stuffed with Yellow Cheese

5 eggs, 10 dkg yellow cheese, sour cream, green dill, mustard, pepper, salt, a tomato and green lettuce for garnishing.

Cool hard-boiled eggs, remove shells, cut lengthwise into halves, remove yolks. Grate the yellow cheese, chop the dill finely. Beat the egg yolks, add the ground cheese, sour cream, dill and salt, pepper and mustard to taste, mix thoroughly. Fill out the halves of the whites with the mix prepared, forming a full egg. Garnish stuffed eggs with tomatoes and serve on lettuce leaves.

Pancake Croquettes with Cheese

20 dkg Cheddar cheese, 15 dkg minced meat sausage, 1 onion, 3/4 tablespoons milk or sour cream, 1 egg, 2 tablespoons greens, flour, fat, salt, pepper. Chop cheese and sausage finely, add chopped onions, browned on fat, a tablespoon of flour and dilute with milk or sour cream. Cool and add an egg, finely chopped greens (green parsley sprigs, chives), salt and pepper to taste. Mix all the ingredients thoroughly. Prepare pancake batter (blend 1/2 glass flour and as much milk with 2 eggs). Spread the dough with the mix prepared, roll up, coat with egg and bread crumbs, fry. Garnish with green lettuce and serve with

Cheese Stuffing for Dumplings

30 dkg yellow cheese, 2 eggs, 2 tablespoons grated dried white bread, 2 tablespoons chopped green parsley.

Grate cheese on a grater, mix with the bread crumbs, eggs and greens. Stuff the dumplings with the mix prepared.

"Snacks" from Saline cottage cheese,,

Cheese Dumplings

40 dkg cheese, 40 dkg boiled potatoes, 15 dkg flour, 5 dkg potato flour, 2 eggs, butter for pouring over the dumplings. bread crumbs.

Force the boiled and cooled potatoes through the meat grinder together with the cheese, and yolks, potato flour and part of the wheat flour. Mix all be ingreadients well. Add stiffly beaten egg whites. Form cylinders from the mix, coating them in the remaining flour. Press out a grid on top of the cylinders and cut the cylinders into oblique dumplings. Boil in boiling water. Serve, sprinkled with melted butter and with browned bread crumbs, with a raw vegetable salad (red cabbage, tomatoes, green lettuce, carrots).

Cheese and Potato Pudding

40 dkg cheese, 10 dkg boiled potatoes, 4 eggs, 3 dkg butter, 15 dkg flour, a glass of milk, pepper, 2 tablespoons of chopped green parsley, a tablespoon of fat, a tablespoon of bread crumbs for sprinkling the mould.

Prepare the mould, spread with grease and sprinkle with bread crumbs. Grind the cheese and the boiled potatoes in a meat grinder and force through a sieve. Beat the butter, adding the yolks one at a time. Add cheese, milk, flour and green parsley and some pepper to the ground mix. Blend in the egg whites, beaten stiff. But the mix prepared into the mould, cover tightly. Put the mould into a dish with boiling water. Boil about 45 minutes. Remove the mould from the dish with the boiling water and put the pudding on a platter, sprinkle with green parsley. Serve at once, after it has been boiled with a cream or tomato sauce and with raw vegetables salads (green lettuce, raw carrot, salad, tomato salad and with mixed vegetable salad, cabbage salad etc.).

Cheese Cutlets

50 dkg cheese, 2 eggs, 2 tablespoons potato flour, 15 dkg wheat flour, fat for frying.

Grind the cheese into a mass, add yolks, stirring them, mix in the potato and wheat flour and also the egg whites, beaten stiff. Form small pancakes and fry on fat. Serve

Potato and Cottage Cheese Ragout

1.20 kg potatoes, $^1/_2$ kg cottage cheese, 0.20 l milk, lard, onion, chives, margarine, bread crumbs, a glass of sour cream.

Boil pared potatoes, slice. Grind cheese with milk, add the chopped chives. Chop the onion finely and fry on fat. Put half of the potatoes into an oven pan that has been greased and coated with bread crumbs, pour melted lard over this. Spread the cheese, cover with the rest of the potatoes, pour it over with melted margarine, sprinkle with bread crumbs and bake. Pour sour cream over each portion when serving it. Serve the dish with green lettuce, a salad of radishes, cucumbers, tomatoes etc.

Cheese and Buckwheat Cereal au Gratin

50 dkg cheese, 2 eegs, 20 dkg buckwheat cereal, 3 dkg butter pepper, a tablespoon of bread crumbs, a tablespoon of fat for greasing the mould.

Grease a flat kettle or an electric kettle and cover with bread crumbs. Rinse the cereal and boil until it becomes dry, putting in into boiling water with an addition of fat and salt (twice as much water as cereal). Grind or rub the cheese.

Blend the yolks into the cheese, add the cereal when cool and the beaten egg whites. Season with a pinch of pepper. Put into the kettle, smooth out the top, grease it with fat and bake, putting it into a hot oven or an electric kettle.

Cheese and Potato Cutlets

35 dkg cheese, 25 dkg boiled potatoes, 10 dkg flour, 2 eggs, a tablespoon of fat, 1 onion, pepper, bread crumbs, fat.

Grind cool potatoes together with the cheese. Brown finely chopped onion on fat, add to cheese, beat in the yolks and flour. Add the egg whites, beaten stiff. Season to taste with pepper. Form a cylinder from the mix prepared, coat in bread crumbs, cut into round cutlets, coat them once more in bread crumbs and fry on hot fat. Serve with a mushroom or tomato sauce and with boiled vegetables or with a raw vegetable salad.

Cheese Dumplings

40 dkg cheese, 10 dkg bread crumbs, 3 eggs, 2 tablespoons potato flour, a tablespoon of oleomargarine, sour cream for pouring over the dumplings.

Grind the cheese in a bowl or put it through the meat grinder, adding melted butter or margarine gradually and, mixing it, adding one yolk at a time. add the potato flour and bread crumbs, mix. Add the beaten egg whites. Form round dumplings from the mix, pressing out a depression in each with the tip of the finger.

Boil, putting them into a kettle with boiling water. After straining serve the

FOOD

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Review of Exports of Agricultural
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Nr 3/74

Yellow Cheese and Bean Pudding

2 glasses dry white beans "Jaś", 4 eggs, 10—15 dkg hunter's cheese, 2 onions, 3 cloves garlic, 3 tablespoons chopped green parsley, 5 dkg smoked bacon, 3 tablespoons lard, salt and pepper or ground cayenne pepper to taste.

Soak rinsed beans for several hours, covering them with chilled boiled water. Boil them in the same water until soft and let them become cool. Grease a pudding mould or kettle with lard. Stew finely chopped onion on the remaining fat. Force the beans through a grinder, beat in the egg yolks, grated cheese and stewed onion. Add the egg whites, beaten stiff, the green parsly and garlic rubbed with salt. Mix and season to taste with salt, ground cayenne pepper or pepper. Put the ready mix into a pudding mould or into a kettle. Boil placing the tightly covered kettle with the pudding into a kettle with boiling water. Boil about 90 minutes. The pudding will be better when, instead of boiling, it will be put into the oven or pressure cooker.

Serve it covered with melted smoked bacon, with a salad of raw vegetables.

Easter Cake Pudding from Hard Cheese

5 dkg butter, 15 dkg hard cheese of a sharp flavour, 2 onions, 4 eggs, 10 dkg bread crumbs, 3 tablespoons chopped green parsley, 1 tablespoon sugar, salt and pepper to taste. Finely chop a peeled onion, stew with butter and remove from the fire. Add the bread crumbs, grated cheese, egg yolks and greens. Mix thoroughly. Whip the egg whites, add sugar toward the end and continue to heat for a while. Blend the beaten egg whites into the remaining ingredients, season to taste with salt and pepper. Grease thoroughly a pudding mould with fat, sprinkle with bread crumbs. Put in the mix prepared, cover, put into a kettle with boiling water. Boil about 50 minutes. Serve hot with a "Catsup" sauce or with tomato salad.

Yellow Cheese au Gratin

Melt a tablespoon of margarine in a flat kettle, add a tablespoon of flour. Dilute the browned flour and margarine with milk, forming a smooth mix, thick enough after boiling. Cool slightly, beat well, adding 4 yolks, salt to taste, a pinch of nutmeg and 10 dkg grated yellow cheese. After thoroughly beating the mix, blend it delicately into the whipped whites of 4 eggs. Put the entire mix into a greased dish of refractory glass, stoneware or other kettle, smooth out the top, put into a moderately hot oven and bake until the edges become detached from the sides of the dish. Serve hot with potatoes, rice and raw vegetables. It can be served with a sour cream sauce poured over it

Patties with Hard Cheese

Pancake dough: 1 glass milk, 1 egg, ca 1$^1/_2$ glass flour, 1 tablespoon lard, salt.

Stuffing: 25 dkg Mazovian cheese (or other sharp cheese), 1 egg, 1 onion, 1 tablespoon margarine, salt, pepper to taste. Prepare a pancake batter from the milk, eggs and flour. Grate cheese on a grater, add the onion, which has been fried on the fat, a raw egg, season to taste. Spread the pancakes with stuffing, roll up into small patties and fry on fat to a golden colour.

Macaroni Baked with Tomatoes and Yellow Cheese

50 dkg macaroni, 50 dkg tomatoes, 25 dkg yellow cheese, oil, green parsley sprigs, salt, pepper, garlic.

Prepare the sauce: add finely chopped green parsley, the peeled tomatoes, cut up into cubes, to the heated oil, stew about 30 minutes, then season with salt, pepper and ground garlic. Put the boiled and strained macaroni into a kettle, pour sauce over it, sprinkle the top with yellow cheese, grated on a vegetable grater and bake in hot oven for about 20 minutes. After removing from the oven sprinkle with finely chopped green parsley. Serve as a dinner course or for supper with green lettuce, cucumber salad or other vegetable salad.

Eggs Stuffed with Yellow Cheese

5 eggs, 10 dkg yellow cheese, sour cream, green dill, mustard, pepper, salt, a tomato and green lettuce for garnishing.

Cool hard-boiled eggs, remove shells, cut lengthwise into halves, remove yolks. Grate the yellow cheese, chop the dill finely. Beat the egg yolks, add the ground cheese, sour cream, dill and salt, pepper and mustard to taste, mix thoroughly. Fill out the halves of the whites with the mix prepared, forming a full egg. Garnish stuffed eggs with tomatoes and serve on lettuce leaves.

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Cheese Stuffing Dumplings

30 dkg yellow cheese, 2 eggs, 2 tablespoons grated dried white bread, 2 tablespoons chopped green parsley.

Grate cheese on a grater, mix with the bread crumbs, eggs and greens. Stuff the dumplings with the mix prepared.

"Snacks" from Saline cottage cheese,,

Cheese Dumplings

40 dkg cheese, 40 dkg boiled potatoes, 15 dkg flour, 5 dkg potato flour, 2 eggs, butter for pouring over the dumplings, bread crumbs.

Force the boiled and cooled potatoes through the meat grinder together with the cheese, and yolks, potato flour and part of the wheat flour. Mix all be ingreadients well. Add stiffly beaten egg whites. Form cylinders from the mix, coating them in the remaining flour. Press out a grid on top of the cylinders and cut the cylinders into oblique dumplings. Boil in boiling water. Serve, sprinkled with melted butter and with browned bread crumbs, with a raw vegetable salad (red cabbage, tomatoes, green lettuce, carrots).

Cheese and Potato Pudding

40 dkg cheese, 10 dkg boiled potatoes, 4 eggs, 3 dkg butter, 15 dkg flour, a glass of milk, pepper, 2 tablespoons of chopped green parsley, a tablespoon of fat, a tablespoon of bread crumbs for sprinkling the mould.

Prepare the mould, spread with grease and sprinkle with bread crumbs. Grind the cheese and the boiled potatoes in a meat grinder and force through a sieve. Beat the butter, adding the yolks one at a time. Add cheese, milk, flour and green parsley and some pepper to the ground mix. Blend in the egg whites, beaten stiff. But the mix prepared into the mould, cover tightly. Put the mould into a dish with boiling water. Boil about 45 minutes. Remove the mould from the dish with the boiling water and put the pudding on a platter, sprinkle with green parsley. Serve at once, after it has been boiled with a cream or tomato sauce and with raw vegetables salads (green lettuce, raw carrot, salad, tomato salad and with mixed vegetable salad, cabbage salad etc.).

Cheese Cutlets

50 dkg cheese, 2 eggs, 2 tablespoons potato flour, 15 dkg wheat flour, fat for frying.

Grind the cheese into a mass, add yolks, stirring them, mix in the potato and wheat flour and also the egg whites, beaten stiff. Form small pancakes and fry on fat. Serve with sour cream spread over

Ragout

1.20 kg potatoes, $^1/_2$ kg cottage cheese, 0.20 l milk, lard, onion, chives, margarine, bread crumbs, a glass of sour cream.

Boil pared potatoes, slice. Grind cheese with milk, add the chopped chives. Chop the onion finely and fry on fat. Put half of the potatoes into an oven pan that has been greased and coated with bread crumbs, pour melted lard over this. Spread the cheese, cover with the rest of the potatoes, pour it over with melted margarine, sprinkle with bread crumbs and bake. Pour sour cream over each portion when serving it. Serve the dish with green lettuce, a salad of radishes, cucumbers, tomatoes etc.

Cheese and Buckwheat Cereal au Gratin

50 dkg cheese, 2 eegs, 20 dkg buckwheat cereal, 3 dkg butter pepper, a tablespoon of bread crumbs, a tablespoon of fat for greasing the mould.

Grease a flat kettle or an electric kettle and cover with bread crumbs. Rinse the cereal and boil until it becomes dry, putting in into boiling water with an addition of fat and salt (twice as much water as cereal). Grind or rub the cheese. Blend the yolks into the cheese, add the cereal when cool and the beaten egg whites. Season with a pinch of pepper. Put into the kettle, smooth out the top, grease it with fat and bake, putting it into a hot oven or an electric kettle.

Cheese and Potato Cutlets

35 dkg cheese, 25 dkg boiled potatoes, 10 dkg flour, 2 eggs, a tablespoon of fat, 1 onion, pepper, bread crumbs, fat.

Grind cool potatoes together with the cheese. Brown finely chopped onion on fat, add to cheese, beat in the yolks and flour. Add the egg whites, beaten stiff. Season to taste with pepper. Form a cylinder from the mix prepared, coat in bread crumbs, cut into round cutlets, coat them once more in bread crumbs and fry on hot fat. Serve with a mushroom or tomato sauce and with boiled vegetables or with a raw vegetable salad.

Cheese Dumplings

40 dkg cheese, 10 dkg bread crumbs, 3 eggs, 2 tablespoons potato flour, a tablespoon of oleomargarine, sour cream for pouring over the dumplings.
Grind the cheese in a bowl or put it through the meat grinder, adding melted butter or margarine gradually and, mixing it, adding one yolk at a time. add the potato flour and bread crumbs, mix. Add the beaten egg whites. Form round dumplings from the mix, pressing out a depression in each with the tip of the finger.

Boil, putting them into a kettle with boiling water. After straining serve the dumplings with